

OCTOBER 27, 1951

THE NATIONAL *Provisioner*

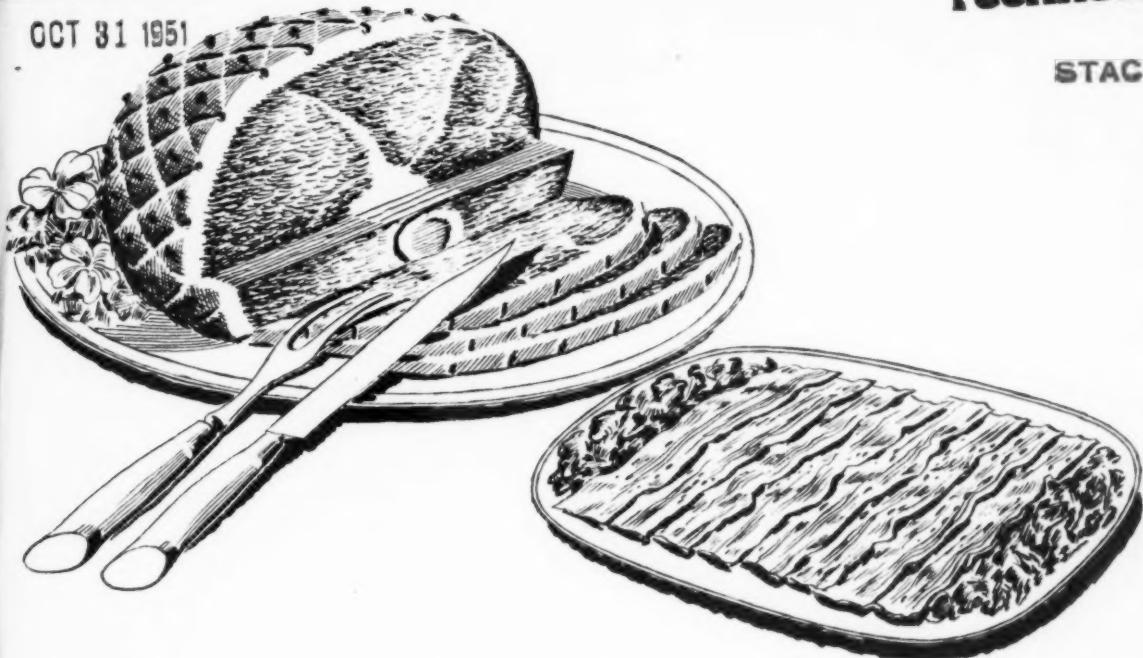
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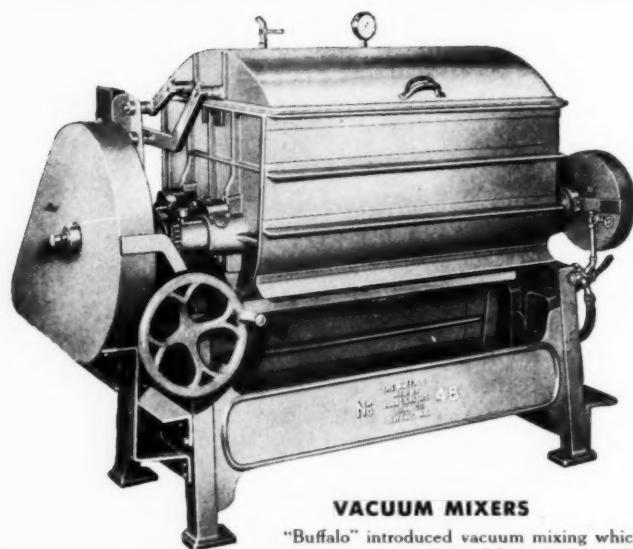
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THE NATIONAL

Provisioner



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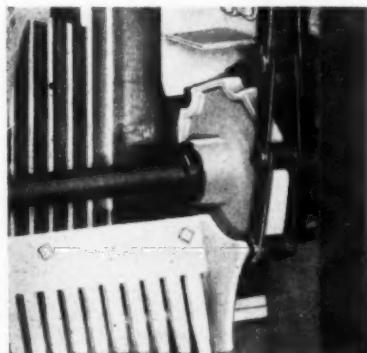
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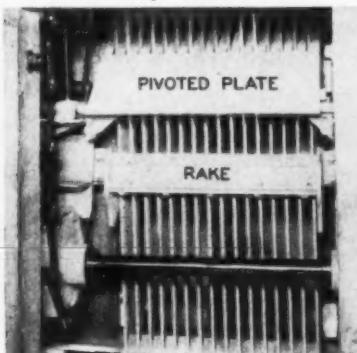
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- When there were no automobiles, airplanes, radio, electric motors, mechanical refrigeration, oil burners . . . ?
- When steam and water were the only sources of power?
- When the choicest cuts of beef sold retail at an all time high of 25¢ per lb. . . . ?
- When the effectiveness of a cure was checked by immersing a potato in it?
- When the manufacture of artificial ice was just beginning and an “ice machine” was two stories high?

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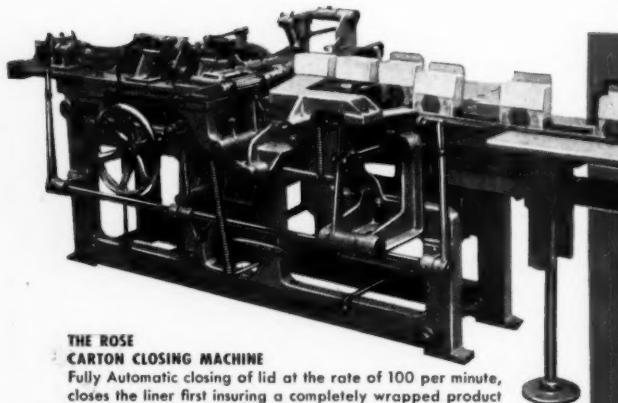
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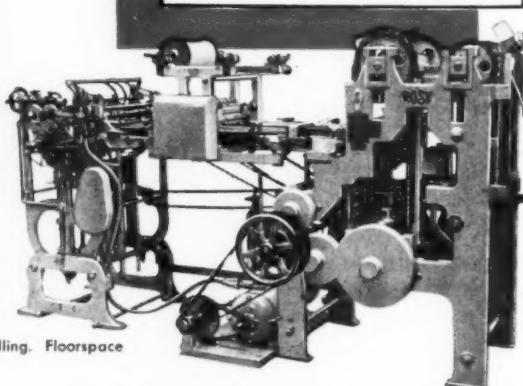
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Status of Regulations Promised by OPS

Latest reports from Washington indicate that the proposed dollars and cents ceiling price regulation on lamb will be issued by OPS some time next week and the dollars and cents regulation on veal about one week later. The proposed dollars and cents ceiling price regulation on sausage is not expected to be issued until late in November.

However, an amendment to CPR 24 may be issued shortly which would increase the price of Army boneless beef \$1 per cwt. and make a number of minor changes in the present beef regulation. It is also understood that OPS will issue a revised SR 34 which contains a provision that would allow sausage manufacturers to add the increased cost of ingredients derived from beef as a result of the increase of beef prices on September 19, 1951.

Wilson Sells Army 7,420,000 Lbs. Beef

Wilson & Co. has signed a contract to supply the Army with 7,420,000 lbs. of Choice boneless beef within government price ceilings in the next five months, the Army has announced. This is the first major contract since meat packers' refusal to bid on a large Army order late in September because they were suffering heavy losses on cattle and beef operations.

Edward Foss Wilson, company president, said it was difficult to estimate whether the contract would make money or lose money but added, "We feel that it's a must to take care of the Army."

The company will supply 500,000 lbs. of beef from its Los Angeles plant in November and the rest in monthly installments, from December through March, from other Wilson plants.

Congress Does Not Change Amended Controls Act

The administration will renew its fight for stiffer economic controls when Congress reconvenes in January. The Defense Production Act which authorizes wage and price restrictions expires next June 30 and legislators will have to start considering an extension of the act.

When Congress adjourned October 20 it had failed to pass several revisions to the act which the administration had asked: S 2104, to repeal restrictions on imports of fats and oils; S 2170, to modify the Capehart amendment to the Defense Production Act, and S 2180, to restore authority for imposing slaughter quotas.

Gain in Beef Production Forecast

The Department of Agriculture has predicted a 10 per cent increase in beef production in 1952. Most of the production gain is looked for after the first quarter. Much of the increase will be in the medium and lower grades, USDA officials said, but some of it will probably be in the grain-fed cattle.

In its year's outlook for livestock and meat the Agriculture Department predicted that lamb and mutton supplies may increase somewhat but that pork output probably will simply maintain its present high level.

Per capita consumption of beef is expected to rise along with supplies—from an average of 58 lbs. to 62 in 1952 and from 6.7 lbs. of veal to 7.7 lbs. USDA looks for no great price changes in meat in 1952, since the present price control program will continue in about the present form at least until June 30. Less meat is likely to be imported in 1952, the department forecast.

Higher Taxes Will Be Asked Next Year

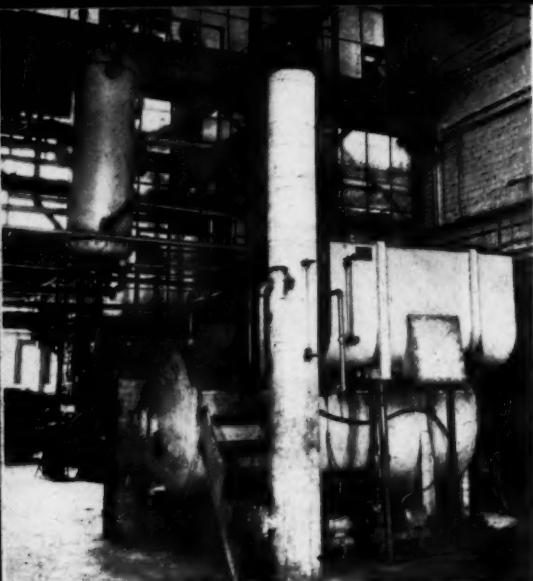
Congress will be asked to consider new tax legislation when it reconvenes next year, President Truman said this week. When he signed the Revenue Act of 1951 he stated it would not raise enough additional revenue, that it does little to close loopholes in present tax laws and that it opens additional tax loopholes.

Price Index Mounts to New High

Living costs rose to a new high on September 15. On that date the Bureau of Labor Statistics' consumer price index stood at 186.6 per cent of the 1935-39 average. This was .6 per cent above the August 15 level and 6.9 per cent above a year earlier. The increase in the index automatically gives wage boosts to more than 100,000 workers covered by cost-of-living escalator clauses.

Latest in Rendering

Wash Method Adds New Economies to Solvent System



The size of solvent inventory required for wash system is indicated by volume of storage tank shown with water separator and condenser.

A NEW PROCESS is said to overcome two of the main obstacles to more wide-spread use of solvent extraction in the production of animal fats. To date, the problems of fines and the fire hazard have restricted the general adoption of the extraction principle in the recovery of animal fats from cracklings.

During times of high fat prices, adoption of solvent extraction offers inducements which offset the cost of the special construction usually required to house the installation. However, with fat prices low, processors are more reluctant to make the investment.

Inflammable solvents, with their lower specific gravity, have generally been used in conventional solvent extraction plants as they minimize the fines problem. The low specific gravity of the inflammable solvents permits settling of the fine material, whereas the fines will float on the higher gravity, non-inflammable solvents. When the latter type of solvent is used it is necessary to employ a washing process.

In addition to overcoming the obstacles of fines removal and/or high construction costs, the new process reduces total power requirements, permits better quality control, requires a smaller solvent inventory and yields a top grade product.

Developed by the French Oil Mill Machinery Co., Piqua, O., the new technique utilizes water within the rendered fat-bearing meat scrap to release the fats and a solvent spray-wash to remove the freed fats from the surface of the cracklings. The actual release of the fats from the cracklings is performed by vaporization of the water within the tissue and without agitation or immersion of the material in the solvent. Because no physical force is applied in the fat extracting process, the fines are not produced.

Developed to solve the specific problems of a renderer, the new technique



Heart of the wash system is the azo extractor unit pictured in center left foreground.

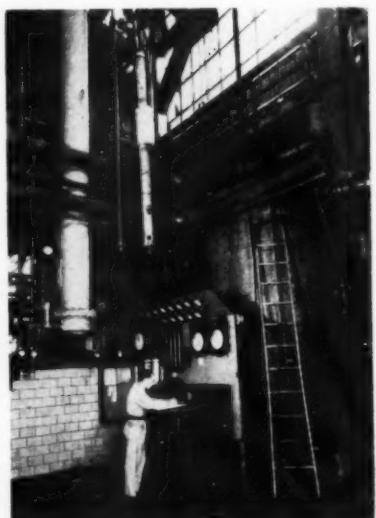
demonstrates the progress possible when a processor and equipment manufacturer cooperate wholeheartedly. The Detroit Rendering Co., Detroit, decided that the competitive situation in its area required the greater fat yields generally possible with solvent extraction. Since the firm was located in the center of town it could not use inflammable solvents such as heptane. Management also balked at the high construction costs which a separate special building would entail, even if it were possible to construct one under the city building code.

In cooperation with E. I. du Pont de Nemours & Co., Roy W. Barns, chemical engineer of the French Oil Mill Machinery Co., and Henry Schulte, president of the Detroit firm, set about developing an extraction technique to meet the plant's needs. Experiments included one in which trichlorethylene was used in a horizontal batch ex-

tractor. This non-inflammable solvent had two drawbacks: A high solvent inventory was required which would tie up over \$20,000 in solvent for a 50-ton per day operation, and a water wash was needed to remove the fines. (When inflammable solvents are used the fines are settled in miscella tanks and then blown to the next rendering batch.)

The experimenters knew that the percolating technique, which had been employed successfully in vegetable oil extraction processes, did not cause fines. The adaptation of the percolating technique to animal fat extraction evolved from laboratory experiments and plant test runs. The process is called azo-extraction.

The freeing of the fat from the meat scraps by evaporation of the water in the material is the fundamental principle of the new technique. Not only does this process avoid the production of fines, but extraction is said to be



Nerve center of solvent system is control station with its recorder-controllers, pressure gauges and liquid color check gauges.

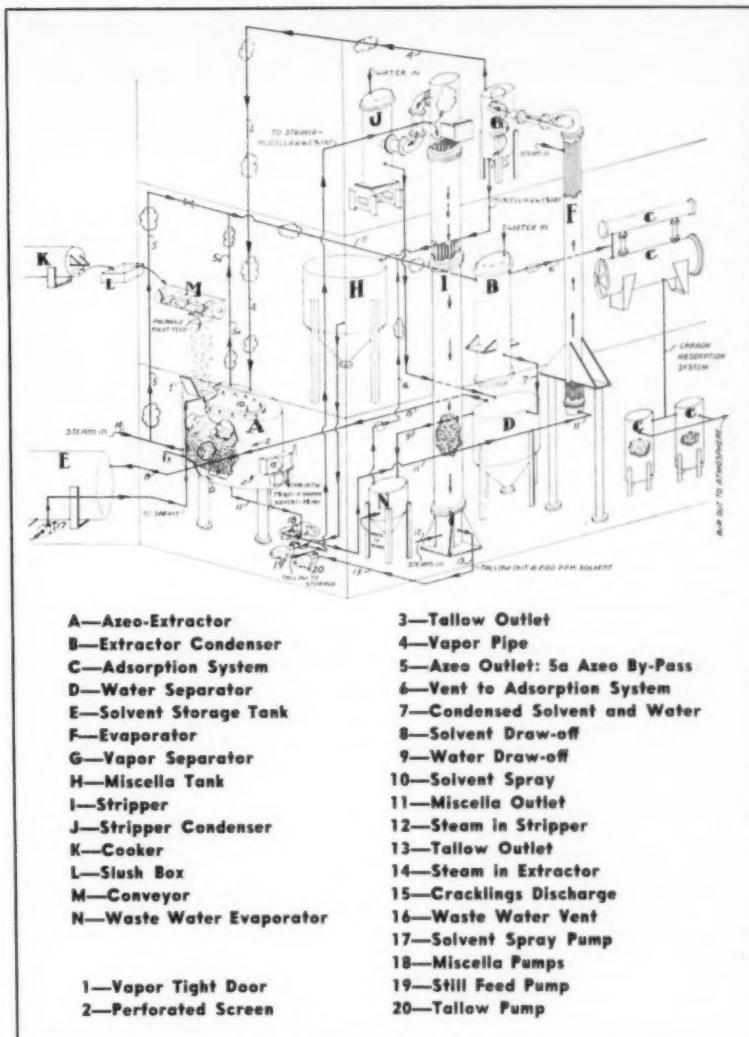
faster and more efficient than by other methods. The vapors of a solvent, such as the trichlorethylene used at the Detroit Rendering Co., are brought from the miscella evaporator into contact with the meat scraps and permeates the structure of the material. The boiling temperature of water in an atmosphere of trichlorethylene is 163°F., while the boiling temperature of the solvent is 188°F. The solvent vapor will condense wherever there is moisture and the heat released causes the water to boil and evaporate.

Water is distributed throughout the entire cell structure of the cooked material. To evaporate 1 lb. of this intercellular water requires the heat from approximately 10 lbs. of condensing solvent. This high solvent condensation ratio of one to ten within the cellular structure of the meat scraps provides the solvent which washes the fat outward to the surface of the cracklings spray-rinsing by additional solvent.

Because the new extraction process is a semi-continuous operation, only one-third of the liquid solvent required in using conventional extractors of like capacity is brought in contact with the meat scrap. No agitation is required in the percolator. While proper cooking is essential, the drying nature of the process extends the critical limits of the end point. At the same time there is no point in retaining excessive moisture in the scraps which good rendering would free, as its subsequent entrainment in the solvent-vapor mixture entails additional condensing requirements. The non-inflammable solvent used at the Detroit plant is trichlorethylene. Use of this solvent in the azo process presents no problem since there are no fines.

The steps of the process can be traced on the accompanying flow chart. After being cooked in the conventional manner, the meat scraps are dumped from cooker (K) into a percolator (L) and then transferred by screw conveyor (M) to extractor (A) through vapor tight door (1). The meat scraps lie on screen (2) in the extractor. Solvent vapors, which are admitted through the top of the extractor by pipe (4), pass downward through the meat scraps. Passing through the bed of cracklings, part of the solvent vapors condense on the meat, causing water within the meat to evaporate. This water vapor, along with the solvent vapors, passes out through outlet (5), located below the screen, and then enters surface condenser (B). The solvent and water vapors condense together. Non-condensable gases leave the condenser by vent line (6) and pass on to the absorption recovery system (C) where the entrained solvents are reclaimed.

The condensed water and solvents from condenser (B) pass out through outlet (7) to water separator (D), from which the solvent returns to storage tank (E) via the pipe (8). The water travels via pipe (9) to waste water evaporator (N) where any residual solvent is boiled off and returned



to condenser (B) via the pipe line (16). The waste water dumps into the sewer.

The solvent condensed in freeing water from the meat scraps percolates down through the meat bed and carries with it the fat it has released. Additional solvent from storage tank (E) is sprayed over the meat through the spray ring (10). The miscella, the resulting solvent-fat mixture, is drawn off continuously through the miscella outlet (11), located at the bottom of the extractor. The miscella is pumped (18) to a long tube single pass evaporator (F). The solvent vapor formed in this evaporator is drawn off via vapor separator (G) and goes to the extractor (A). One of the inherent steam economies of the system results from this use of the freed solvent vapor in evaporator (A). In conventional solvent extraction systems, the miscella-freed solvent vapor is condensed and returned via water decanter to solvent storage.

The miscella, which is concentrated to 65 per cent fat in the evaporator

(F), passes to the vapor separator (G) from which it is continuously drawn to the miscella tank (H). From there it is pumped to the top of the stripping column (I) where it falls first through a falling film evaporator and then over packing against a current of sparging steam introduced at the steam inlet pipe (12). The steam, and the solvent swept out by it, pass to the condenser (J), where they condense together and travel to the water separator (D). Here the solvent and water are handled as described previously. Tallow freed in the stripper is pumped to the tallow storage tank. The finished tallow, with a solvent content of about 200 ppm., has been readily accepted by the trade.

After reducing the fat content of the meat scraps in the extractor to the desired content, the vapor and spray are shut off. Sparge steam introduced underneath the meat supporting screen passes through the meat. Part of the steam condenses on the meat to evaporate by the trade.

Paradox of Near-Normal Cattle Receipts And Sub-Normal Beef Output Explained

PRODUCTION OF beef by the country's leading plants continued in a severe slump last week, the American Meat Institute reported Monday. Ninety-five of the principal plants were able to buy, without violating OPS price regulations, only about two-thirds of the number of cattle they bought during the corresponding week last year, when there were no OPS price control or ceiling regulations, the AMI said.

The figures are: last week 103,431 head, a year ago 157,260 head. Also, a large percentage of the cattle these plants were able to buy was in the lower grades rather than in the choice and prime grades desired by many consumers.

However, during the week cattle receipts at 12 leading markets were 96 per cent of the number received a year ago, or down only 4 per cent: 215,700 against 224,802.

Recently the Institute released an objective evaluation of the current situation, with special reference to beef. The AMI study indicated that OPS controls are: 1) Seriously disrupting the supply of meat for the consumer in usual channels of trade; 2) Threatening to paralyze one of America's largest industries, and 3) Penalizing the very companies which are observing the regulations and providing a premium for those operators who are violating them.

While shortages of meat have not become as acute as during OPA days, it is common knowledge that in large cities some stores are sold out before the end of the day. Many retail stores have been unable to secure their normal meat requirements from their regular sources of supply. Some have had to resort to unusual trade channels for some of their supplies, in an effort to furnish their customers. Other stores have had to obtain meat from jobbers and other middlemen who under the regulations can charge 2 1/4¢ a pound more than the stores' regular suppliers are allowed to charge.

"The beef division of the American meat packing industry is threatened with paralysis," the Institute warned. "Once this comes about it will take considerable time to get it working again in a normal matter."

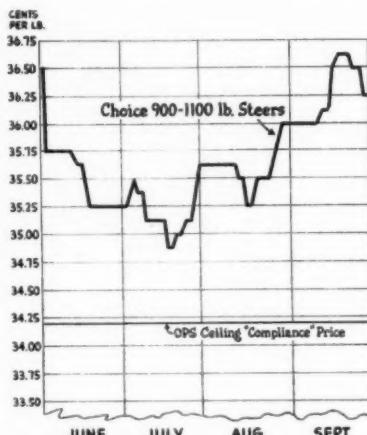
AMI tabulated the cattle slaughter and cattle receipt figures for the four months since controls started. The 95 leading beef-producing plants slaughtered only 65 per cent of the number killed the year before, yet cattle receipts at the leading markets were only 12 per cent less. The obvious conclusion is that some cattle are being diverted to other channels.

The AMI study included a graphic presentation showing why well-established meat packing companies cannot successfully compete with operators who are selling dressed beef for consumers at prices well above ceilings

and who consequently have bid up prices of cattle which are being diverted in large numbers from normal channels of trade.

Use of OPS's own formula applied to the actual cost shows that legally operating meat packing companies lost more than \$15 per head every time they dressed a choice grade steer, bought on October 8 at the Chicago market price.

"We doubt whether the livestock market can be held in line," the AMI said. "Livestock are sold in thousands of markets throughout the country; there are thousands of buyers. It is impossible for one buyer to know whether some other buyer who outbids him is doing so in compliance with the



THIS GRAPH, showing average daily prices for choice steers (Chicago) vs. OPS compliance price for the four months, June to September, 1951, clearly indicates why packers lost \$15 or \$20 a head on cattle killed.

regulations or not. He can guess, but he has no way of knowing whether the cattle buyer's, or even his own, bid actually is in compliance or not.

"Likewise, over-ceiling sales are hard, if not impossible, to detect. An operator who wants to cheat can find many ways to do so."

"The meat and livestock industry believes that the controls cannot work, no matter how efficiently they may be administered. We believe, further, that the present administrators of the controls honestly have tried to make them work. But even with the sincere effort the administrators have made, the fact remains that the controls are not working; we believe they cannot be made to work."

SUBSCRIBERS! Order now your extra copies of "The Significant Sixty" — a history of meat industry happenings and developments during the past 60 years. Price is \$2.25 postpaid.

Salary Board Rules on Christmas Bonuses

The Salary Stabilization Board has issued Regulation 2 covering bonuses and other profit-sharing plans. It divides bonuses into three categories: 1) Contracts which provide a formula for determining the amount of the bonus and how it is to be distributed; 2) Bonus based on an established plan, such as a percentage of the profits distributed among key employees, and 3) Discretionary bonuses, or those which are generally given, but under no specific plan.

Companies falling in the first category may continue such a contract, although there can be no change in the formula which would result in an increase in compensation.

Bonuses in the second category are stabilized under a yardstick, known as the "base period bonus fund." This yardstick may be either the total of all bonuses paid by the company in 1950 or one-third of the total bonuses paid for any three years during the five-year period from 1946 to 1950, inclusive. The bonus fund may be increased if the employer has taken on additional employees in the bonus group but it must be decreased if the bonus group decreases in number.

In the category of discretionary bonuses the formula is the same as in the category—total bonuses paid in 1950 or one-third the total in any three of the last five years.

All employers are required to keep records of bonus payments for three years.

OPS Planning Regulations Under Capehart Formula

OPS is reported to be about ready to issue several regulations to implement the Capehart amendment. According to available information, one would be a supplementary regulation to CPR 23 which would employ a base period composed of the first half of 1950 with some adjustments going back to 1949 in certain cases, with a cut-off date of July 26, 1951.

It is also rumored that OPS is preparing several general overriding regulations under which individual companies would be entitled to apply for adjustments under the Capehart formula. These would reportedly require an individual company to submit cost data and justify any price increases whereas at present an individual company is entitled to make price adjustments automatically.

California Inspection Law

An amendment to the California Meat Inspection Regulations concerning calves for slaughter was passed recently. With the amendment the California regulations are the same as the BAI ruling, leaving passing of carcasses of young calves for human consumption to the discretion of the California meat inspector at the plant.

Good Safety Program Cited as Aid to Better Union-Management Relations

THE number of accidents occurring in large companies within any industry are negligible compared with the total accidents in that industry, including meat packing. The reason for the high accident rate in small plants is the tendency of management to write off the costs insurance-wise and let it go at that.

With many small packers, direct costs are not significantly high. A company with 100 to 500 employees can buy insurance covering all of the risks for from \$7,500 to \$15,000 a year. Even if he thinks about it, the average chief executive would wonder whether safety efforts are worth all the procedures the experts recommend to prevent accidents.

Unfortunately, most plant operators seldom come in contact with persons interested in accident prevention and, when accidents do occur, they assume that the insurance company is taking care of all the obligations. How we can solve this management awareness problem and help the heads of small organizations realize all the related benefits accruing from a good accident prevention program is another subject.

My role is to plant a few ideas about how a small packer can develop a sound program and make it stick.

First, a small concern does not have, and probably cannot afford a safety staff of specialists to promote and follow through on a sound accident prevention program.

Second, the boss is usually not interested in high sounding words about obligation, and public or employee relations benefits. The activities must begin with a very practical improvement in the operations of the plant.

Here's how it happened in our case. After years of reliance on an insurance company, the change came about when someone asked the president, "would you spend \$700 for mesh gloves if you saved \$1,000 in accident costs and also increased production?" The answer of course was obvious, so we bought the mesh gloves, spent \$1,100 in the first year and saved better than \$1,600 in workman's compensation in accidents alone. The tangible results made through the mesh glove improvement made succeeding safety steps much easier.

There is nothing startling to report when I use my company as an illustration of what small businesses can do. We are still relatively new at promoting safety, nevertheless, we are on the way to making a better safety record. We have done the normal things with posters, safety committees, occasional safety promotion meetings and had the temerity, when our frequency



Perhaps the most thought-provoking talk given at the recent Meat Packing section of the National Safety Congress in Chicago was that of Eric A. Nicol, vice president, The P. Brennan Co., Chicago. Nicol pointed up the fact that small plant management groups generally are not interested in safety as such because they do not visualize the tangible results that a good safety program produces. In his address which is reproduced here, Nicol advocates a sound safety program as a means to better understanding of one of the industries' perennial problems—labor union relations.

rate was about 100, to enter the National Safety Council contest.

Perhaps the frequency rate best illustrates our progress. In January of 1951 our rate was 105. With our safety program under way in February the frequency rate dropped to 40. There were no lost time accidents in February. Old timers in the business could not remember a month without a lost time accident. In March the rate dropped to 36, fell to 28 in May and in September was 20. This year, to date, we have had seven months without a lost time accident—four of them in a row. However, we are still far from satisfied.

I wish it were possible to go into all the related aspects, including the employee interest and stimulation which develops in an organization when management and employees on all levels begin a concerted effort in the same direction. There is not time for this, however, so I will center my thoughts on one issue that is important to every company—labor union relations.

The day when the boss could get exactly what he wanted from his employees is gone. Instead of lamenting this fact, there are some small organizations, however, that are wisely asking the question, "what can I do to secure employee cooperation when employees are organized and their major loyalty is to their union?" Some firms have found a partial answer to this in a safety program.

When the joint safety program at the P. Brennan Co. was initiated we

immediately opened the way for union officials and employees to give us the benefit of all the suggestions they could think of which might have the effect of helping to prevent accidents. The same opportunity, of course, was presented to the supervisory organization and we also had the help of a safety service engineer. In less than two months, the union safety committee, in its joint effort, presented over 150 suggestions, all but two of which were accepted.

When departmental safety representatives were appointed recently, they were selected jointly by the foremen and the union safety committee. One of their number was made chairman. He sits in meetings with management representatives present and does a commendable job. The interest and response from those departmental representatives is much greater than it would be if they had been appointed by management.

When it became evident, about last February 20, that we might have a no lost time accident record for the first time in the company's history, our personnel manager rushed excitedly to the union chairman and said: "Say, let's have no accidents this month—we've never done it but it can be done." One could feel the atmosphere change. A union leader told me that their union meeting that week was one of the most enthusiastic he had ever attended. Men and management both had a new goal to shoot for.

Our experience has proved this joint effort to be our golden opportunity to solve labor relation problems and win the good will of employees through development of a common interest. In this type of program lies the solution to many small packer problems. Union officials will spend time working at the safety problem and will contribute many good ideas.

Despite what I have said about the unions' importance to the safety problem, the central dynamo is the foremen group. Our foremen have made our progress possible.

If you were to ask them, they would tell you that their change in emphasis started from the day Charlie Mahoney, the engineer from Safety Claims and Service, joined our organization. Through Safety Claims and Service, we have developed a self-insured program with excess insurance coverage. This firm has provided us with a capable engineer who spends regularly scheduled time in the plant and whose reports are as promptly made as a safety staff of our own could prepare.

To summarize, if we are going to develop safety among the small pack-

1
ST...

for Film or Glass!

PERVENAC*

Heat Seal Label Papers

- "Locks" itself to almost any film — Cellophane, Pliofilm*, Cry-o-Rap, Seran, cellulose acetate — stays put in deep freeze.
- Protects luncheon meats against discoloration due to light. (The larger the label — the better the protection.)

Ask your printer or Pervenac distributor, or write direct.

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**T.M. The Goodyear Tire & Rubber Company

Manufactured under patent 2,462,029

NASHUA GUMMED AND COATED PAPER COMPANY

NASHUA, NEW HAMPSHIRE



ing plants, we will have to show that there are substantial cost savings worthy of the effort. We must show the chief executive:

- 1) Why and how he should provide the drive and leadership;
- 2) The need of and benefits resulting from foremen interest;
- 3) The value of labor union cooperation, and
- 4) The type of engineering safety service best suited to his individual plant needs.

Need Scarce Construction Materials in 1952? Apply Now for USDA Approval

Tighter rules for approving applications for steel, copper and aluminum for construction of food production, food processing and wholesale food distribution facilities have been announced by the Department of Agriculture.

The three basic categories of essentiality under which all construction applications will now be reviewed by the USDA are as follows:

1. Non-deferrable projects which are basically important to the nation's food program, where existing facilities of the type applied for are clearly inadequate to meet recognized food program requirements.

2. Non-deferrable projects involving public health, safety and welfare, where immediate remodelling or replacement of facilities has been ordered by appropriate local, state or national officials in order to safeguard public interests.

3. Projects involving severe personal hardship. Projects in this category will be given materials only after the needs of categories one and two are met.

The new rules were made necessary by the reduced quantities of controlled materials which will be available for such construction during early 1952. The materials outlook is such that only the most essential projects, which are not deferrable without jeopardizing basic objectives of the food program, can be allocated critical materials at this time. All applications recommended for approval will also be screened carefully to insure that amounts of material granted are the minimum quantities required and that conservation and substitution measures have been adopted to the maximum extent practicable.

The Department urged food processors and wholesale food distributors who will require construction materials in the second quarter (April-June) of 1952 to file applications with PMA state offices by January 1. Only by reviewing all applications for such construction at one time can the department make the most equitable and efficient allotment of the limited materials available. Early action upon application is necessary so applicants can obtain materials within the allotment period.

"BIG 4"
Approved

Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining . . . it requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!

"The Old Timer" — symbol of Speco superiority.

Pictured with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble — easy to clean, self-sharpening. Pictured below is SPECO's C-D Cutmore — top-quality knife in the low-priced field. Outwears, outperforms costlier knives.

There are six SPECO knife styles . . . 10 SPECO plate styles — in a wide range of sizes for all makes of grinder. Guaranteed.

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts linking costs, improves product appearance.

FREE: Write for SPECO's "GRINDING POINTERS." Speco, Inc., 3946 Willow Road, Schiller Park, Illinois.

SPECO, INC.

OPS Asks Financial Data from 33,000 Firms

The Office of Price Stabilization has given authority to the Securities and Exchange Commission and the Federal Trade Commission to collect quarterly financial reports from more than 33,000 companies. The information collected will be balance sheets and profit and loss statements showing total sales, cost of direct labor and materials, gross profit or loss, administrative expense, other income or expenses and profit or loss before and after taxes. This information is being gathered by the SEC and the FTC from companies on a voluntary basis. OPS said it would use the data "to determine the impact of our price regulations on industry earnings."

In the future reporting this data is mandatory for about 1,500 corporations which have listed securities, and the FTC will gather statistics from 32,000 other companies.

Wholesale Grocers Plan Annual Exposition

Forty-nine firms have already contracted for exhibit space in the Fourth Annual Food Distribution Exposition to be held in Chicago April 27-30, 1952 at the Hotel Stevens, under the sponsorship of the United States Wholesale Grocers' Association. Included are leading manufacturers of grocery products, business machines, materials handling and store modernization equipment.

Three years ago USWGA initiated a new type of annual meeting featuring constructive programs and introduced the Food Distribution Exposition as an entirely new and constructive type of trade show.

Government May Inspect Books of Contractors

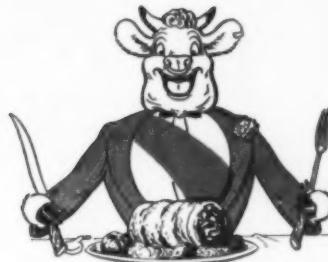
The books and other records of contractors who have entered into negotiated contracts with the federal government may be examined by the General Accounting Office, as the result of a bill passed by Congress (S 921). Only records which are "directly pertinent" to the transaction may be examined. The law expires in three years.

Package Machinery Men Elect New Officer Slate

The Packaging Machinery Manufacturers Institute, at its nineteenth annual meeting, held at the Mid Pines Club, Southern Pines, N. C., October 13 through 17, elected the following officers for the coming year:

President, G. Radcliffe Stevens, President, Elgin Manufacturing Co., Elgin, Ill.; first vice president, Palmer J. Lathrop, president, Cameron Machine Co., Brooklyn, N. Y.; second vice president, Edwin H. Schmitz, general sales manager, Standard-Knapp Division, Elmhart Mfg. Co., Portland, Conn.

dressing for dinner in...



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REINFORCED SHROUD CLOTHS

PIN-TITE pulls tight and pins tight.

PIN-TITE bleaches white and marbleizes.

PIN-TITE!

the reinforced shroud cloth with the bold red stripe.

Cincinnati Cotton Products COMPANY

Cincinnati 14, Ohio

FOOD MANAGEMENT INCORPORATED

• A management consulting firm designed for the Meat Industry, staffed by packinghouse men and thoroughly conversant with packinghouse problems.

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CUSTOM BUTCHERS SMALL PACKERS

The ITTEL

LOW COST HOG DEHAIRER

gives you Big Plant Efficiency

The ITTEL has a 1 1/2 HP motor—dehairs any size hog, up to 20 per hour. Requires small space, no training. Dehairer, Scalding Tank, Gambrelling Table may be purchased separately. Ask your dealer, or write for illustrated folder.

FAR-Z UPERIOR



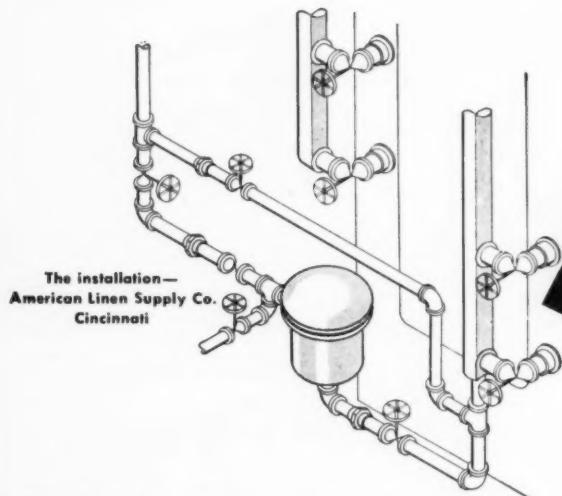
\$595.00

NEW ULM, MINNESOTA

for outstanding service

on Heavy-Duty Steam Drying Units

...for example



The installation—
American Linen Supply Co.
Cincinnati

PROBLEM: To equip a steam-heated tumbler-type drier with a trap that would reduce start-up time to a minimum, and provide, automatically, a smooth, steady flow of hot, dry steam to the unit, with the lowest possible maintenance cost.

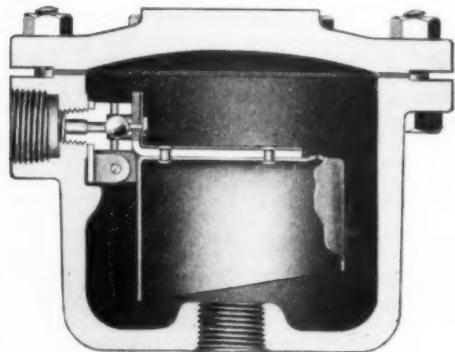
WORKING CONDITIONS: Steam pressure to drier, 125 pounds. Drier operated 16 hours daily on continuous batch basis.

SOLUTION TO PROBLEM: Crane No. 981, $\frac{3}{4}$ -inch, 150-Pound Inverted Open Float Trap, carefully selected for adequate drainage capacity, and properly installed. (Now listed as No. 9810, with patented improved ball-type disc.)

RESULTS: Never requiring any repairs or new parts in more than 8 years' service, this Crane trap has given complete satisfaction. Periodic routine inspection only is total maintenance cost.

...ANOTHER TYPICAL CASE HISTORY demonstrating the better performance...
the lower ultimate cost of Crane Valves of all types...and why—
More Crane Valves are used than any other make!

**Rely on
Dependable CRANE
STEAM TRAPS**



Crane Inverted Open Float Steam Trap with
patented ball-type disc, for 1 to 300 pounds
saturated steam working pressures. Lit-
erature on request from your Crane Branch
or Crane Wholesaler.

CRANE CO.

VALVES • FITTINGS • PIPE • PLUMBING • HEATING

PROCESSING

Methods

MORE MEAT ON THE BREAKFAST TABLE

MORE Meat on the Breakfast Table" should be the rallying cry of every meat packer. There is every reason to believe that a year-round business can be developed in the new smoked and fresh pork sausage of the skinless type. These products are companion foods to the old line favorites, such as bacon and ham, and provide variety. They provide a good weapon for beating the cereals in the "battle of breakfast foods."

The method of producing these items has been improved recently by development of a new technique which hinges on the use of a skinless casing made to fit a No. 2 stuffing horn. These new casings, made in sizes 23/32, 24/32 and 25/32, stuff out more rapidly on the No. 2 horn. Previously, the No. 1 horn had to be employed for the job because these sizes were made to fit it, but the No. 2 horn will stuff about two times as much as the No. 1 in the same length of time.

Due to small inaccuracies in the tubes, the No. 1 and No. 2 horns in a particular plant may not show exactly the difference cited, but the improvement in stuffing rates will always be impressive. If it takes 25 or 30 seconds to stuff a 40-foot strand from a No. 1 horn, it will take only 12 to 15 seconds with the new casings and the No. 2 horn. The surprising increase, even though the No. 2 horn is only 1/16 in. larger in diameter than the No. 1, is due to hydraulic effects.

The increased speed when using a No. 2 horn results in lowered costs. It is estimated that skinless pork sausage can be produced with a total casing expense of about 3.5c per pound, representing both the cost of the casing and the labor of peeling it from the product.

Reports from producers of the new skinless smoked pork and pork-beef sausage show growing volume and steady repeat sales at the retail level with an average retail price of about 75c a pound.

Some successful formulas for skinless smoked pork and smoked pork-beef links are given in tabular form below for 100-lb. batches of meat. The variety of formulas permits the processor to meet a changing raw material situation more readily.

FORMULAS

No. 1 No. 2 No. 3 No. 4 No. 5

lbs. lbs. lbs. lbs. lbs.

85% lean boneless shoulder	100	30	...	70
Porcine trimmings (lean)	50	50	50	50
Reg. pork trimmings	35	55	65	55
Pork cheeks	...	35	...	35
Cow meat	15	15	15	15
Bull meat	15	15	15	15

Other ingredients are: 2 1/4 lbs. of salt, 8 oz. dextrose, 12 oz. roasted sausage seasoning, or the amount recommended by your spice house. Usual cure or amounts recommended by the manufacturer.

Ice and dried milk solids are used by some packers; the amounts will de-

pend on the trade, as will the fineness of the grind. Usually beef and lean pork trimmings are ground through the 3/8-in. plate, mixed, seasoning is added and the mixture reground through the 3/16-in. plate.

When using the new casings stuffer pressure should be adjusted to give the fastest stuffing without smearing fat over the lean. This is less of a problem with smoked sausage than with fresh pork sausage.

The lengths of the smoked sausage links will have to be slightly longer than those given in the table for fresh pork sausage due to the shrink occurring in the smoking operation. The linked sausages are hung on smokesticks and held in a 40° cooler for 36 hours to develop the cure.

Before smoking, the links should be

Books . . . every meat plant operating man should own

MEAT PLANT REFRIGERATION AND AIR CONDITIONING

Set of three volumes includes 93 lessons in the Provisioner's School of Refrigeration. Designed to impart a practical working knowledge of refrigeration.

Price per set of three volumes...\$5.00

PORK OPERATIONS

A technical description of all pork operations from slaughtering through cutting, curing, smoking, and the processing of lard, casings and other by-products. Published by the Institute of Meat Packing.

Price \$3.50

BEEF, LAMB AND VEAL OPERATIONS

Beef and small stock operations are described in detail. Among subjects covered are slaughter, dressing and chilling, handling edible specialties and handling hides and other by-products. Published by the Institute of Meat Packing.

Price \$3.50

SAUSAGE AND READY-TO-SERVE MEATS

Covers the manufacture of sausage and other specialties including meat loaves, cooked and baked hams, canned meats. Discusses technical problems of spoilage prevention. Published by the Institute of Meat Packing.

Price \$3.50

BY-PRODUCTS OF THE MEAT PACKING INDUSTRY

Revised edition covers rendering of edible animal fats, lard manufacture, making of lard substitutes, inedible tallow and greases, soap, hides and skins and pelts, hair products, glands, gelatin and glue and by-product feeds. Published by the Institute of Meat Packing.

Price \$3.50

To order these books, send check or money order to the Book Department, The National Provisioner, 15 W. Huron Street, Chicago 10, Illinois.

tempered by holding at room temperature for an hour or so. Smoking is done with a heavy smoke with the house temperature at 120° for one hour, 140° for the second hour, and then at 150° until the internal product temperature reaches 140°. Some plants finish off the processing in the Jourdan cooker at 160° water temperature for a few minutes. The smoked links are then showered and removed to the cooler where they should be held at least six hours before skinning.

Preparation of skinless pork sausage requires no change in formula. Stuffing into the new casings from the No. 2 horn simply improves the efficiency of production. Tests have shown that a cooler at 20° will bring the links to proper skinning temperature with overnight holding.

The following table gives an approximate idea of the usable lengths of link for a given number per pound:

Casing Size	LINK LENGTH IN INCHES			
	16 per Pound	14 per Pound	12 per Pound	10 per Pound
23/32	4.0	4.6	5.3	..
24/32	3.6	4.2	4.7	..
25/32	..	3.8	4.4	5.3

Formula credit: Transparent Pack-age Co., Chicago.

Philadelphia Pepper Pot

This soup is a favorite along the Eastern seaboard and is liked by consumers elsewhere. It is a nice specialty for any canned meats line.

The formula employed here calls for 28 lbs. of beef tripe; this is cleaned, scalded and diced or cut into strips 1 1/4 in. long and 1/8 in. wide. Cook for 2 1/2 hours in a double-jacketed kettle at 212 degs. F. with 9 1/2 gals. of strained veal bone broth.

The following vegetables are required:

4 lbs. peeled potatoes
6 lbs. green peppers
6 lbs. celery
4 lbs. large onions
4 lbs. leeks

Cut the potatoes into 1/4-in. cubes, green peppers into 1/2-in. squares, celery into 3/8-in. pieces and dice the onions and leeks. Scald all vegetables in boiling water for 5 minutes.

After the tripe has had the first cooking, remove it from kettle and add vegetables to the cooking broth with the following seasoning ingredients:

1 1/2 lbs. salt
6 oz. granulated sugar
1/2 oz. cayenne pepper
1 oz. powdered thyme
8 oz. worcestershire sauce

Boil the mixture for 1 minute and thicken with:

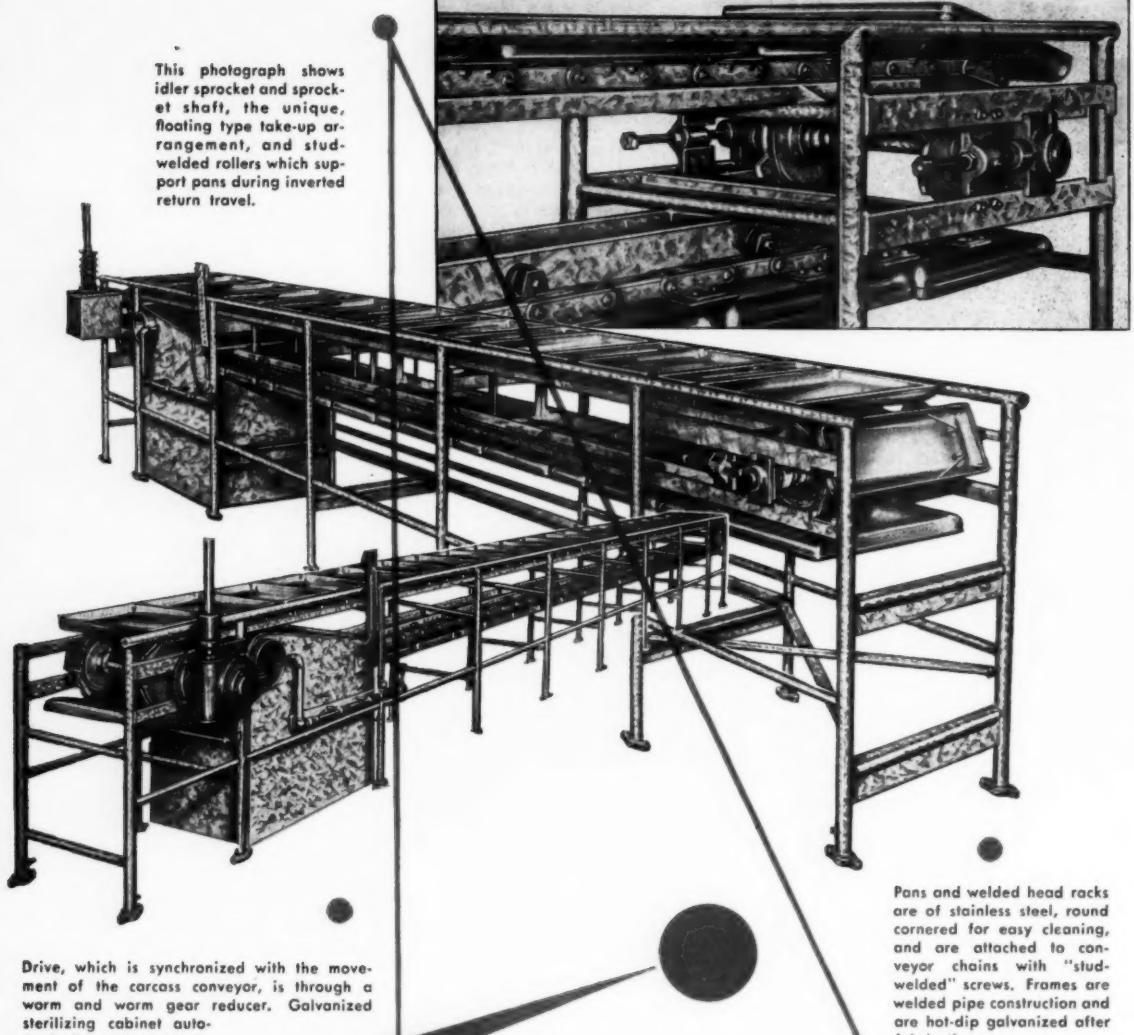
4 No. 10 cans whole tomatoes
1 lb. corn flour or other good binder

Fill bottom of each 16-oz. can with 3 oz. of blanched, cut tripe. Fill with soup to not over 1/8 in. from top of can. Pack hot, apply vacuum and seal; sterilize cans at 240 degs. F. for 50 minutes.

This formula will pack 148 16-oz. cans.

Take an interesting few minutes trip Up and Down the Meat Trail.

This photograph shows idler sprocket and sprocket shaft, the unique, floating type take-up arrangement, and stud-welded rollers which support pans during inverted return travel.



Drive, which is synchronized with the movement of the carcass conveyor, is through a worm and worm gear reducer. Galvanized sterilizing cabinet automatically washes returning pans as they pass through four station hot water spray.

Reference to the photographs and descriptive text which forms a part of this advertisement will disclose a number of advantageous departures from standard inspection table design. Your inquiry will bring full information by return mail.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Union Stock Yards, Chicago 9, Ill.

TABLES FOR THE MEAT PROCESSING INDUSTRY

"Boss" engineers, alert for opportunities to improve existing meat processing equipment, as well as to create new and better tools for the expeditious handling of the meat packers work, have added two new viscera inspection tables to the popular "Boss" line of packing house equipment.



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



PERSONALITIES

and Events OF THE WEEK.

► **Frank A. Hunter, jr.**, president of Hunter Packing Co., East St. Louis, Ill., has announced that S. W. Raphael has rejoined the company as manager of the production division.

► **Robert W. Sander**, vice president of the E. Kahn's Sons Co., Cincinnati, O., addressed members of the Dayton, O., branch of the International Stewards and Caterers Association on "Economy in Meats."

► The Western States Meat Packers Association announced this week that its membership has reached an all-time high of 386 members—192 regular members and 194 associate members.

► **Don Smith**, advertising manager of Wilson & Co., was elected president of the Western Advertising Golfers' Association at the final tournament of the 1951 season at the Bob O' Link club in Highland Park. The WAGA, which annually conducts six tournaments, has just completed its forty-fifth year.

► Members of the National Renderers Association attending the annual meet-

ing in Miami early in December are invited to attend a post-convention cruise-tour from Miami to Havana. A choice of two separate cruises is offered, one by air to Havana and returning by steamer and the other round-trip by steamer. The trip will be supervised by a competent convention manager, and all members and friends as well as delegates are invited to join the cruise. F. B. Wise, secretary-treasurer of the association, has urged interested members to send their reservations immediately to the United States Travel Agency, Inc., (not a government agency), 807 15th st., N. W., Washington 5, D. C., which is arranging the tours.

► AMI's director of purchasing practices, **Arthur G. Pearson**, has been named vice-chairman of an advisory committee to aid the Illinois state division of purchases and supplies in installing improved business practices.

► **Myles Horton** has been appointed education director for the United Packinghouse Workers of America, CIO, by the international executive board. An active union organizer for 20 years, he will conduct a program to develop union leaders, in on-the-spot situations as well as in classrooms.

► **Charles Ellis**, member of the staff of the St. Petersburg, Fla., office of Ar-



THE SENSITIVE FINGERS of blind Vita Pauline Bolt do a good job of packing Vienna sausages for Samuels & Co., Dallas, Tex., meat packers. Miss Bolt is one of several blind workers employed by this company. She was hired during "Employ the Handicapped Week" in Dallas. Samuel Rosenthal, president of Samuels & Co., is well known for his interest in devising ways in which the skills of handicapped persons can be adapted to jobs in his plant.

mour and Company, talked recently before the Clearwater, Fla. Rotary Club. Title of his talk was, "The Meat Everyone Would Like to Eat . . . And Isn't."

► **Swift & Company** has been granted a permit to erect a \$24,000 office building and stockpens at 2210 Lockbourne rd., Columbus, O.

► **Robert S. Philliber**, treasurer and general manager of the Punxsutawney Beef and Provision Co., has been re-elected president of the Pennsylvania Independent Meat Packers Association. Other officers include **Robert Hoffman**, Pittsburgh, first vice president; **Robert Hahn**, Johnstown, Pa., second vice president, and **Franklin Weiland**, Phoenixville, Pa., treasurer.

► **Charles Trautmann**, retired head of the wholesale meat firm of his name in Jamaica, N. Y., died recently after an illness of six months. He was 81.

► **Herbert E. Cragin, sr.**, of Plainfield, N. J., retired former assistant advertising manager of Armour and Company, Chicago, died recently at 71.

► **J. C. Kirkland** is the new Atlanta manager of Kingan & Co., succeeding **John Royall**, who had been with the company 50 years.

► French's Rendering Plant of Athens, Ala., is in the process of replacing its wet rendering system with a dry rendering system. The cost will be ap-



AWARD OF MERIT from the Film Council of Greater Boston went to the Institute's new film "in recognition of exceptional accomplishment as a public relations motion picture." Award was accepted by AMI president, Wesley Harderbergh. It was presented by Edward Palmer, film council representative.

Huge Audience Sees American Meat Institute's New Film

An ever-increasing audience is being reached by the American Meat Institute's motion picture, "This Is Life," which has been seen by television audiences throughout the country and by more than 269,000 persons in schools, clubrooms and other meeting places since its release only a few months ago.

Greatest increase in the movie's bookings in recent months has come from school systems which are employing it as a teaching aid in home economics, health and history classes. A number of school systems have shown it in all schools. Teaching quiz sheets, together with grading charts, are being supplied to reinforce the film's message.

Demand from civic and church organizations, rural groups, men and women's clubs has held strong. During the first six months of its distribution, the film was shown 2,119 times and viewed by a total of 268,883 persons in 42 states. This tabulation was made October 1; a number of additional showings have been made since that time.

Meat packing companies who have made use of the film total 124. No esti-

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proximately \$15,000. Work is being carried on under the direction of Lifford E. French, owner.

►Ft. Wayne Locker & Cold Storage Plant, Inc., Ft. Wayne, Ala., is remodeling its general storage facilities at a cost of \$40,000, according to W. C. Hill, president. The company is engaged in general slaughtering and meat processing and does a considerable amount of pre-packaging for consumer distribution. Dave Hamilton is secretary, and B. S. Wilder, general manager.

►A new sausage room will be added soon to the facilities of Conn Veal Co., Seymour, Conn., according to Joseph Botti, president. Carl Glass is superintendent of the sausage division of the company.

►Mary Meade, home economics editor of the *Chicago Tribune*, has been awarded the American Meat Institute's annual award for a third time in recognition of her outstanding presentation of news about food. Factors which figured in the selection of Mary Meade (Mrs. Ruth Ellen Church) to receive the award a third time were her journalistic style, use of pictures, food page makeup and presentation of new trends and methods, said Mrs. Monica Clark, director of home economics for the Institute. The award is a bronze statuette of the mythological goddess Vesta, guardian of the hearth and fire. Mrs. Church was named "Headliner of 1950" by Theta Sigma Phi, women's professional journalistic organization.

►The ninety-first annual meeting of the California Wool Growers Association will be held at the Palace hotel in San Francisco, Wednesday and Thursday, October 31 and November 1. W. P. Wing, secretary of the association, has invited all packers in the area to attend the annual meeting and the banquet, which will be at the Palace at 7:30 p.m. on Thursday.

►Barthel Provision Co. of Louisiana, Inc., in Rayville, La., has received a charter from the secretary of state to engage in the wholesale and retail food products business.

Three New Research Men Join Kingan Staff

Three additions have been made to the staff of Dr. Roy Morse, director of research at Kingan & Co., Indianapolis.

Dr. M. C. Brockmann has joined the staff as senior scientist. He has been assigned to the laboratory for research and quality control. Carolos Mills, formerly head of the food technology department at the University of Georgia, is assigned to new products development and also will work in quality control.

Dr. Ivan S. Meyers (D.V.M. Michigan State College) joins the research staff as a specialist in animals. He will work on bruise control, on the development of new slaughtering technique and will cooperate with the medical staff of Indiana University in research problems.

Expects to Double Output in Expanded Philadelphia Plant

William M. Paschall, Philadelphia purveyor of meats to hotels, restaurants, ships, and institutions, has doubled his workroom, storage, and office space through the purchase and remodeling of a building adjoining his. Paschall officially opened the building with a reception for 2,000 persons.

He estimates that he now can double



WILLIAM M. PASCHALL

not only the estimated 10,000,000 veal cutlets, 3,000,000 steaks and countless number of fowl processed for customers in 1950 but can more than double the number of his customers without crowding his schedules. Part of this is due to expanded storage and deep freeze which enable his men to work far in advance of delivery dates.

Paschall founded his business in 1938 with \$45 capital and 6x9-ft. ice box.

Merchants Co. Takes Over Beasley Plants

The Merchants Co. has purchased the properties of the I. M. Beasley Packing Co. of Jackson and Hattiesburg, Miss., according to W. W. Wright, president and general manager of the Merchants Co. The Beasley properties consist of a livestock slaughtering and meat processing plant in Hattiesburg and a refrigerated warehouse in Jackson which is operated as a wholesale meat distribution station.

Livestock development of the state will grow as fast as markets are developed for the increased production, he said. The Merchants Co. has been in business in Mississippi for 46 years and has engaged in the meat distribution business in addition to its wholesale grocery activities for the last 15. Its houses are located in Hattiesburg, Jackson and Gulfport in Mississippi, and Bogalusa, La.

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Wash Rendering System

(Continued from page 13)

orate the solvent and part of it leaves the extractor through the by-pass (5a). The vapors pass through the condenser (B) while the condensed water passes through water evaporator (N) for the maximum reclamation of entrained solvent. The total desolventizing period requires about 25 min.

Cracklings, which are discharged through the quick opening door (15), contain about 7 per cent moisture, 3 per cent grease and 400 to 500 ppm. solvent. The cracklings shipped by the plant have been accepted readily by the trade.

The new system, which differs from conventional solvent extraction in the manner of freeing the fat from the meat scraps and the consequent elimination of miscella tanks, combines the batch and continuous distillation systems, retaining the advantages of both for the renderer. The batch system is suitable for the rendering operation, as it is not an around-the-clock process. Furthermore, if top quality is to be attained, the raw materials used in rendering cannot be held in storage. Batch processing permits separation of raw materials which is desirable when a renderer handles enough to permit cooker grading.

On the other hand, the solvent extraction process is conducted on a semi-continuous basis, permitting a better control of extraction and requiring only

Date	Amt. lbs.	F.F.A. Pct.	Refined & Bleached color		Titre	Moisture, Pct.	Impuri- ties Pct.	Unsaponi- fiable Pct.	Total MIU Pct.	Up to	Graded to
			Titre	Moisture, Pct.							
June 14, 1951	60,100	5.5	1.4	41.5	.62	.08	.46	1.16	Fancy		
June 18	60,000	4.5	1.3	41.5	.28	.04	.34	.64	Fancy		
July 18	60,700	5.9	1.9	41.5	.50	.10	.24	.84	Fancy		
August 6	61,400	4.2	1.8	41.5	.14	.06	.40	.60	Fancy		

a small amount of solvent. A 50-ton per day plant requires a solvent inventory of only 1,500 gals. Only a small amount of solvent is in contact with the meat scraps at any given time and is constantly being drawn off either as a vapor or a constituent of miscella to be distilled and returned for reuse.

In total time the cycle requires only three and a half to four hours, further lessening solvent inventory demand. The small volume of solvent used in the process results in a lowered power demand. Since only one-third of the liquid solvent is required in the new as compared with the conventional method, and since the solvent must be evaporated and then condensed, this reduces both the steam and water demands. Also, as noted earlier, the system utilizes the vaporized solvent from the evaporator (F) to perform the basic extraction task, further lowering power requirements.

Employing a non-inflammable solvent, the system doesn't require expensive construction for its housing. It

can be installed in existing structures as it has been at the Detroit Rendering Co. plant.

The only pieces of equipment in motion are the pumps used to circulate the solvent and miscella.

The quality of the end product resulting from the process has been high. The Detroit plant handles typical materials encountered in a rendering operation, including shop fat and bones, packinghouse waste, offal and dead

TABLE II
SAMPLE CRACKLING ANALYSIS

Date	Protein Pct.	Grease Pct.
March 20, 1951	52.5	4.1
March 20	51.9	3.3
April 9	50.6	4.1
April 23	49.5	3.7
May 8	50.5	3.8
June 11	52.5	3.9
July 10	53.7	3.6

TABLE III
COMPARATIVE ANALYSIS OF PLANTS
CRACKLING SAMPLES

Solvent Extracted	Press Extracted
Moisture, at 100° C... 2.55%	6.65%
Ammonia 10.81%	9.51%
Protein Equiv. 55.56%	48.88%
Grease 2.38%	10.55%

stock. However, by proper segregation and handling the plant has had shipments upgraded from fancy to prime tallow by Proctor & Gamble Co. upon their receipt of tank car lots. This has resulted in a credit of 1/4c per pound to the renderer. Table 1 shows the analysis of these typical shipments as reported by Proctor & Gamble.

A series of analyses of its cracklings was performed by an independent laboratory over a four-month period. The company's product showed a fat range of from 3.3 to 4.1 per cent and a protein range of from 49.5 to 53.7 per cent. Table 2 shows the complete results. According to president Schulte, analysis of ground cake and cracklings from the solvent process shows a marked quality differential in favor of the solvent cracklings. The test shown in Table 3 was performed by the service laboratory of the American Meat Institute Foundation.

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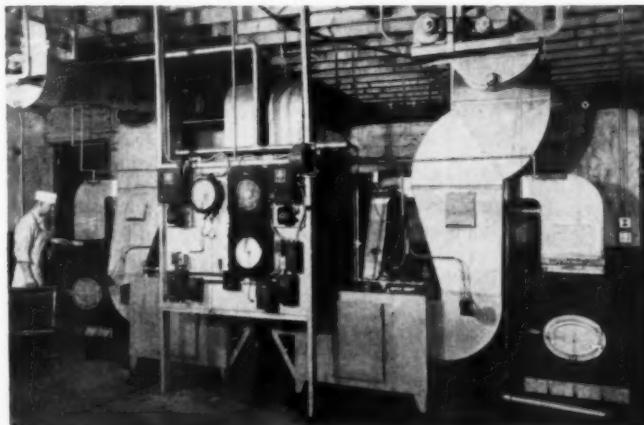
MAYER'S Special Pork Sausage Seasonings	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓		✓	✓
SPECIAL (So-Smooth type)	✓		✓	✓
GSS (Completely soluble)	✓	✓	✓	✓

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OPS Considering New Methods To Make Its Beef Controls Work

PRICE Stabilizer Michael V. DiSalle denied once again that he will decontrol beef. Instead, he said his agency is studying additional actions to make price controls on beef easier to enforce.

The methods under consideration are designed to replace slaughter quotas, use of which was banned by Congress. The quotas would have restricted slaughterers' cattle purchases to the same percentage of total marketings they killed each month in 1950. DiSalle has asserted many times that enforcing the beef control program would be much more difficult without them.

One new method being considered would be establishing priority for a packer's slaughter above that of a comparable figure last year for the benefit of the armed services and institutions. This "set aside" authority could be used through powers delegated to the Agriculture Department. Under it the department may order producers to hold a certain amount of their output for sale to the armed forces when the military cannot get as much as it wants. OPS would use this to keep slaughterers from buying a greater percentage of total cattle marketings than they did a year earlier. The Agriculture Department would be asked to issue a set-aside order requiring slaughterers to hold for the armed forces all the beef produced from cattle purchased in excess of what would be their normal quota.

Another plan OPS is considering is to require that farmers be paid for livestock only on the basis of actual

grade and weight of beef that each animal produced. At present packers must take a chance that their buyers have guessed right on how the animal will grade out. Under the proposed system the purchase price for each animal would be adjusted after it had been processed.

A top ceiling on live animals is also being considered. Slaughterers may now pay what they wish for individual animals but must average out under the ceilings on their total purchases in a monthly accounting period. The maximum proposed would be higher than the present ceilings so that slaughterers would have some leeway in bidding for cattle over the actual ceilings.

Another idea being considered is use of the situation that much cattle is grazed on public lands in the West. OPS might thus exercise some control over cattle marketing through the Department of the Interior.

In the meantime, OPS is continuing its enforcement drive. It has announced the results of four weeks as follows: Plants inspected, 3,814; plants found in violation, 1,408; number of violations, 4,276, and criminal and injunctive actions, 171.

OPS has been holding meetings with various advisory committees. A meeting of a special five-man committee has been called to Washington to consider beef controls. Previously wool growers, at an industry advisory committee meeting, opposed rollbacks in wool price ceilings on the grounds that changes would discourage production.

Meat Board's New Recipe Book is Off the Press

Designed as a promotion piece for use by the meat trade, a colorful new



meat recipe book has just been brought out by the National Live Stock and

Meat Board, non-profit service organization of the livestock and meat industry.

This new book of 40 pages is titled "Meat Recipes for the Family Chef." It provides individualized promotion for meat concerns through the printing of firm name, sales slogan, etc., on the front cover. It is available in quantity at cost of production.

While it can be used advantageously for year 'round promotion, the board points out that the new book is published at this time because, with appropriate greetings on the cover, it is ideal as a Christmas gift to the housewife.

The book presents a new collection of over 70 practical tested recipes. In addition, it contains other information on meat of interest and value to the housewife.

Appetite appeal is enhanced by numerous photographs of the meat dishes and dishes using lard which appear throughout the book.

For complete information about this new recipe book offer write to the National Live Stock and Meat Board, Information Department, 407 South Dearborn St., Chicago 5.

FLASHES ON SUPPLIERS

THE CINCINNATI BUTCHERS' SUPPLY COMPANY: Herschel H.

Noble, well known in the meat industry, recently joined this Cincinnati firm. Noble has served in large meat plants over a period of years as millwright, assistant to master mechanic and master mechanic. He has contributed many plant and equipment changes which have materially increased efficiency and production.

One of Noble's major developments was the adoption of equipment for pumping cutting floor fat directly from tables to rendering tanks, thus eliminating hand trucking and extra handling normally involved. This process employs special equipment manufactured by Chain Belt Co. of Milwaukee, and is distributed exclusively through Boss.

BUILDICE COMPANY, INC.: John A. Heinzelman, president of this Chicago refrigeration firm, recently com-



pleted his one hundredth flight from Chicago to Mexico City via American Airlines. Heinzelman introduced refrigeration to the Latin country 11 years ago and has subsequently installed refrigeration plants in all the states comprising the Republic. The largest plant is at Hermosillo, Sonora, Mexico, which is capable of processing about 500 head of cattle a day. Heinzelman also maintains two fishing operations at Maricos Del Carmen at the base of Campeche, and Maricos De San Blas, at Nayrite, on the Pacific. Shrimp are caught, frozen and exported to the United States at these plants.

THE KRAMER TRENTON COMPANY: S. Charles Segal, chief engineer for the past 11 years, has been appointed general sales manager of this Trenton, N. J. concern. A registered professional engineer, Segal will also direct the activities of the firm's advertising department.

Federally-Inspected Meat Output Three Per Cent Higher For Week

THE federally-inspected meat output for the week ended October 20 was estimated at 309,000,000 lbs., according to the U. S. Department of Agriculture. This was an increase of 3 per cent compared with the 299,000,000 lbs.

141,000,000 lbs. turned out a year earlier.

Calf slaughter of 110,000 head compares with 106,000 for the preceding week and 113,000 head slaughtered last year over the corresponding October

4 per cent more than a year ago. Lard production amounted to 36,800,000 lbs. compared with 36,700,000 lbs. for the preceding week and 36,400,000 lbs. last year.

Sheep and lamb slaughter of 233,000 head represented a 7,000-head drop from the previous week and compares with 256,000 head killed a year ago. Production of lamb and mutton for the three weeks under comparison stands at 10,300,000, 10,600,000 and 11,200,000 lbs., respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended October 20, 1951, with comparisons

Week Ended	Beef		Pork		Lamb and Mutton		Total Meat	
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.
Week Ended	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.
Oct. 20, 1951	233	121.2	110	14.2	1,228	163.3	233	10.3
Oct. 13, 1951	238	124.2	106	14.0	1,148	150.4	240	10.6
Oct. 21, 1950	267	141.0	113	13.9	1,184	156.6	256	11.2
								322.7

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per	Total
Oct. 20, 1951	972	520	235	129	230	133	93	44	13.0	36.8
Oct. 13, 1951	975	522	240	132	231	131	93	44	13.0	36.7
Oct. 21, 1950	985	528	225	123	232	132	93	44	13.3	36.4

for the week previous, but 4 per cent below the 323,000,000-lb. production for the corresponding week of 1950.

The 233,000 head of cattle killed was a 2 per cent drop from the 238,000 count of the week previous and 13 per cent less than the number butchered during the corresponding period of 1950. Beef output, estimated at 121,000,000 lbs., was 3,000,000 lbs. less than the preceding week and compares with

the week previous. Output of inspected veal the past week was estimated at 14,200,000 lbs. against 14,000,000 lbs. during the previous week and 13,900,000 lbs. a year ago.

A total of 1,228,000 head of hogs were slaughtered for a 7 per cent gain over the previous week and 4 per cent more than for the same week last year. Production of 163,000,000 lbs. of pork was 9 per cent above a week ago and

CUTTING MARGINS IMPROVE ON HEAVIER HOGS

(Chicago costs and credits, first three days of the week)

Price changes in live hogs caused cutting margins to drop in the lightweight class, while margins for the two heavier kinds improved. The 180-220s lost from a +.50 last week to a +.23, while the other two gained from a -.30 to -.28 and -.05 to -.69.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available market figures for the first three days of the week.

180-220 lbs.			220-240 lbs.			240-270 lbs.		
Pet.	Price	Value	Pet.	Price	Value	Pet.	Price	Value
live	per	per	live	per	per	live	per	per
wt.	cwt.	cwt.	wt.	cwt.	cwt.	wt.	cwt.	cwt.
wt.	lb.	alive	wt.	lb.	alive	wt.	lb.	alive
Skinned hams	12.5	42.7	\$ 5.34	\$ 7.73	12.5	42.4	\$ 5.30	\$ 7.50
Picnics	5.6	20.2	1.64	2.37	5.4	28.3	1.53	2.18
Boston butts	4.2	42.2	1.77	2.57	4.1	40.5	1.66	2.35
Loins (blade in)	10.1	50.5	5.10	7.37	9.8	49.5	4.85	6.88
Lean cuts			\$13.85	\$20.04			\$13.34	\$18.91
Bellies, S. P.	11.0	26.5	2.92	4.21	9.5	24.8	2.36	3.35
Bellies, D. S.					2.1	21.3	.45	.64
Fat backs					3.2	13.0	.42	.50
Plates and jowls	2.9	14.5	.42	.61	3.0	14.5	.44	.61
Raw leaf	2.2	14.6	.32	.47	2.2	14.6	.32	.45
P. S. lard, rend. wt. 13.7	15.1	2.07	3.00	12.2	15.1	1.84	2.61	10.1
Fat cuts & lard			\$ 5.73	\$ 8.20			\$ 5.83	\$ 8.25
Spareribs	1.6	39.5	.05	.91	1.6	33.3	.53	.77
Regular trimmings	3.2	22.2	.71	1.04	2.9	22.2	.64	.93
Feet, tails, etc.	2.0	11.5	.23	.23	2.0	11.5	.24	.33
Offal & misc.			.75	1.20			.75	1.19
TOTAL YIELD & VALUE	69.0		\$21.92	\$31.71	70.5		\$21.33	\$30.38
Per cwt. alive			Per cwt. alive		Per cwt. alive		Per cwt. alive	
Cost of hogs	\$20.09	per cwt.	\$20.15	per cwt.	\$20.16	per cwt.	\$20.16	per cwt.
Condemnation loss	.10	fin.	.10	fin.	.10	fin.	.10	fin.
Handling and overhead	1.50	yield	1.36	yield	1.26	yield	1.26	yield
TOTAL COST PER CWT.	\$21.69		\$31.04		\$21.61		\$30.92	
TOTAL VALUE					21.33		30.38	
Cutting margin	+\$8.23		+\$8.67		-\$28		-\$54	
Margin last week	+\$.50		+\$.90		-\$.30		-\$.30	

AMI PROVISION STOCKS

Although total pork meat holdings on October 13 were considerably larger than a year ago, holdings since September 29 have dropped by over 18,000,000 lbs., according to information released by the American Meat Institute. The total of all pork products in cure and storage on October 13 was 208,600,000 lbs. as against 236,400,000 lbs. two weeks previous. Of the October 13, total 182,700,000 lbs. was cured or frozen for cure compared with 204,600,000 lbs. on September 29. Last year pork of this category amounted to 155,900,000 lbs.

Lard and rendered pork fat holdings were estimated at 40,500,000 lbs. compared with 39,200,000 lbs. on September 29, a slight increase. Last year the total of these two items stood at 56,300,000 lbs. The 1947-49 average is placed at 61,200,000 lbs., or substantially more than this year for the corresponding two weeks under study.

The accompanying table shows stocks as percentages of holdings of two weeks ago, last year and the 1947-49 average.

	Oct. 13 stocks as Percentages of Inventories on		
	Sept. 29	Oct. 14	1947-49
BELLIES	1951	1950	Avg.
Cured, D. S.	75	149	209
Cured, S. P. & D. C.	75	160	119
Frozen-for-cure, regular	85	137	79
Frozen-for-cure, S. P. & D. C.	68	213	414
Total bellies	88	121	147
HAMS			
Cured, S. P. regular	144	87	100
Cured, S. P. skinned	98	111	129
Frozen-for-cure, regular	100	100	100
Frozen-for-cure, skinned	78	149	220
Total hams	94	116	140
PICNICS			
Cured, S. P.	97	126	146
Frozen-for-cure	88	206	206
Total picnics	94	144	161
FAT BACKS			
D. S. CURED	72	57	81
OTHER CURED AND FROZEN-FOR-CURE			
Cured, D. S.	104	104	133
Cured, S. P.	98	103	114
Frozen-for-cure, D. S.	50	83	45
Frozen-for-cure, S. P.	70	147	175
Total other	88	109	119
BARRELED PORK	100	120	100
TOT. D. S. CURED ITEMS	76	120	107
TOT. FROZ. FOR D. S. CURE	70	114	64
TOT. S. P. & D. C. CURED	99	107	123
TOT. S. P. & D. C. FROZ.	73	180	271
TOT. CURED & FROZEN-FOR-CURE	89	117	141
FRESH FROZEN			
Loins, shoulders, butts and spareribs	82	88	159
All other	81	167	200
Total	81	128	199
TOT. ALL PORK MEATS	88	118	146
RENDERED PORK FATS	100	123	81
LARD	104	70	65

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1951

HELLER BLENDS

PORK SAUSAGE SEASONINGS

...That Recapture The
Down-on-the-Farm Flavor

Mouth-watering aroma—
delicious flavor—savory spicing—with that
individual taste-appeal preferred by your customers.



A Distinctive Blend for Every Section of the Country

READY-MIXED BLENDS

Every zestful, piquant flavor. Rich, mild or no-sage formulas—old-fashioned black pepper and salt content—combinations, variations or modifications. A blend to establish pork sausage leadership in your community.

CONVENIENT PACKING

Packed in batch-size bags—exactly the right amount to season 25, 50, or 100 lbs. of tempting pork sausage. No weighing, no mixing, nothing to add.

HELLER QUALITY . . .

Perfectly blended seasonings that enhance your product—to give your customers the appetite-satisfaction that will bring them back for more.



B. Heller & Company

Calumet Ave. and 40th St. Chicago 15, Ill.

101 YEARS SERVICE TO THE INDUSTRY

HERE'S A BLEND THAT WILL INCREASE YOUR SALES

- **Formula No. 100-C**
With rubbed sage (heavy sage flavor).
- **Formula No. 110-C**
With old-fashioned leaf sage (heavy sage flavor) and crushed red pepper.
- **Formula No. 119-C**
A moderately pungent and peppery flavor (mild sage).
- **Formula No. 120-C**
A rich, old-fashioned black pepper and salt flavor (no sage).
- **Formula No. 121-C**
A zestful, yet mild and delicate flavor (no sage).
- **Formula No. 122-C**
A modified Southern type in which the pepper has been subdued (mild sage flavor).

These are just a few of a great many business building formulations—created for the widely varying requirements of different localities.

MAIL THIS COUPON TODAY— NO OBLIGATION

B. Heller & Company Calumet Ave. & 40th St. Chicago 15

Please have your representative call to give me complete facts about Heller's Ready-Mixed Pork Sausage Seasonings, with the down-on-the-farm flavor.

Name _____

Firm Name _____

Address _____

City _____ State _____



IT'S AN AIRTIGHT CASE

Nothing protects meat like a can!



Guard the delicate flavor of your meat products and keep them in tip-top condition. Conservation—so important in today's defense economy—demands the best in packaging protection for perishable meats. No wonder so many packers depend on Continental cans.

Designed by packaging experts, Continental meat cans come in a wide variety of sizes and shapes. All of them provide a perfect hermetic seal. Many are made with special linings. They are built to stand up to the rough handling of shipping and storing. What's more, they have plenty of eye and sales appeal—our lithographers are masters of their craft.

CONTINENTAL CAN COMPANY

CONTINENTAL CAN BUILDING

100 East 42nd Street, New York 17, N. Y.

Eastern Division: 100 E. 42nd St., New York 17

Central Division: 135 So. La Salle St., Chicago 3

Pacific Division: Russ Building, San Francisco 4

September Sausage, Pork Meat Gains Lift Processed Meat Items Above '50

ALTHOUGH processing operations during the month of September slipped slightly from the level of the preceding month, the latest figures indicate a slight rise from the same month a year ago. According to a re-

the preceding year's totals as both rendered and refined lard output rose quite sharply from the levels in September, 1950.

Less canned meat products were turned out during the month compared

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—SEPTEMBER, 1951, WITH COMPARISONS

	September 1951*	September 1950	January-September 1951	1950
Placed in cure—				
Beef	11,941,000	9,342,000	73,265,000	83,249,000
Pork	281,886,000	289,217,000	2,655,309,000	2,505,148,000
Other	614,000	3,534,000	2,132,000	
Smoked and/or dried—				
Beef	4,016,000	4,373,000	38,610,000	42,559,000
Pork	191,786,000	174,286,000	1,913,937,000	1,586,323,000
Cooked meat—				
Beef	4,459,000	5,020,000	41,003,000	35,908,000
Pork	34,495,000	30,642,000	329,871,000	404,228,000
Other	224,000	461,000	1,696,000	
Sausage—				
Fresh finished	16,824,000	15,620,000	150,505,000	151,890,000
To be dried or semi-dried	9,245,000	9,728,000	192,057,000	92,224,000
Frankfurters	40,311,000	30,358,000	374,442,000	300,000
Other, smoked or cooked	45,662,000	42,058,000	417,853,000	300,000
Total sausage	112,042,000	101,724,000	1,033,241,000	970,956,000
Lard, head cheese, chills, jellied products	15,736,000	15,243,000	146,437,000	135,832,000
Steaks, chops, roasts	73,748,000	62,827,000	656,810,000	550,000
Bouillon cubes, extract	24,000	525,000	4,016,000	
Stewed, bacon	97,475,000	61,795,000	581,890,000	507,223,000
Sliced, other	2,348,000	1,873,000	21,082,000	
Hamburger	9,770,000	7,146,000	86,470,000	
Miscellaneous meat product	3,467,000	2,274,000	31,154,000	
Lard, rendered	140,179,000	116,708,000	1,497,842,000	1,325,427,000
Lard, refined	111,592,000	91,680,000	1,166,480,000	989,210,000
Oleo stock	5,755,000	9,497,000	61,800,000	78,301,000
Edible tallow	3,703,000	5,984,000	49,081,000	35,778,000
Rendered pork fat—				
Refined	7,478,000	6,045,000	74,950,000	43,185,000
Compound containing animal fat	3,845,000	3,328,000	39,450,000	207,000,000
Compound containing animal fat, Canned product (for civilian use & Dept. of Defense)	22,171,000	20,582,000	191,613,000	16,403,000
Total	1,201,522,000	984,314,000	10,820,417,000	9,914,163,000

*Totals for September 2 through September 29.

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

port by the U. S. Department of Agriculture, September meat processing reached 1,201,522,000 lbs. compared with the 1,469,869,000 lbs. turned out a month earlier and the 984,316,000-lb. year-earlier output. This year's nine-month cumulative total operations have produced 10,820,417,000 lbs. compared with 9,914,163,000 lbs. during the comparative period a year ago.

Although total September sausage production amounting to 112,042,000 lbs. fell 29,111,000 lbs. below the August output of 141,153,000 lbs., a slight gain was noted in the manufacture of sausage items when compared to the 103,724,000 lbs. reported produced in the corresponding month of 1950. All sausage items except the dried class showed improvement from the previous year. Total sausage output for the first three quarters of 1951 totaled 1,033,241,000 lbs. compared with 979,956,000 lbs. a year before.

Bacon slicing operations fell slightly to 67,475,000 lbs. from the 82,603,000 lbs. recorded in the previous month. However, the latest total remained above the 61,795,000 lbs. sliced in the corresponding month a year before. All fat products, excluding compound containing animal fat and edible tallow, showed considerable improvement from

with August production. Only 23,048,000 lbs. of meat items were canned in the over 3-lb. sizes during September, whereas 29,973,000 lbs. were canned a month ago. Slightly more than 58,000,000 lbs. of meats were put up in the smaller size containers during September. A month earlier, 81,339,000 lbs. were canned in the under 3-lb. size.

Despite sharp drops in the output of both rendered and refined lard, from the August totals, the 140,179,000 lbs.

of rendered lard and 111,592,000 lbs. of refined were greater than the 116,798,-

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN SEPTEMBER, 1951

	Pounds of finished product	Slings and institutional sizes (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat	12,444,000	4,628,000	
Canned hams	6,872,000		323,000
Canned beef hash	3,3,000		4,844,000
Chili con carne	385,000		7,372,000
Vinegar	60,000		3,063,000
Frankfurters, wiener in brine	10,000		877,000
Deviled ham			217,000
Other potted or deviled meat food products	6,000		2,016,000
Tamales	84,000		1,918,000
Sliced dried beef		9,000	232,000
Liver product			151,000
Meat stew (all product)	74,000		4,050,000
Spaghetti meat products	163,000		3,228,000
Total (other than pickled)	42,000		172,000
Vinegar pickled products	1,069,000		1,063,000
Bulk sausage			778,000
Hamburger, roasted or cured beef, meat & gravy		31,000	1,283,000
Soups	504,000		4,284,000
Sausage in oil	195,000		628,000
Tripe	10,000		202,000
Brains			251,000
Bacon	20,000		73,000
All other meat with meat and/or meat by-products—20% or more	178,000		5,700,000
Less than 20%	270,000		7,083,000
Total	23,048,000		58,000,000

000 lbs. and 91,680,000 lbs. output of these items a year ago.

Corn-Hog Ratio at Chicago

The corn-hog ratio for barrows and gilts at Chicago for the week ended October 20 was 11.6, according to the latest U. S. Department of Agriculture report. This ratio was lower than the 11.7 ratio reported for the preceding week and was far less favorable than the 13.2 reported for the same week a year ago. These ratios were based on No. 3 yellow corn selling for \$1.792 per bu. in the week ended October 20, \$1.796 per bu. a week earlier, and \$1.533 per bu. last year.

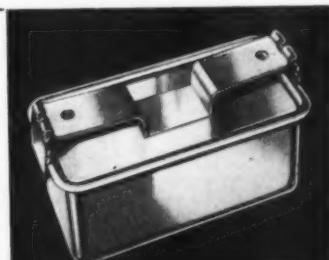
CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended October 18:

	Week Oct. 18	Previous Week	Cor. Week 1950
Cured meats, pounds	30,825,000	12,6,2,000	17,104,000
Fresh meats, pounds	22,296,000	16,526,000	24,127,000
Lard, pounds	4,369,000	1,904,000	2,374,000

GLOBE-HOY LOAF MOLDS

Give faster cooking—less shrinkage—better appearance and flavor. Loaf is always uniform in shape for more attractive slices—greater sales appeal. Available from stock NOW!

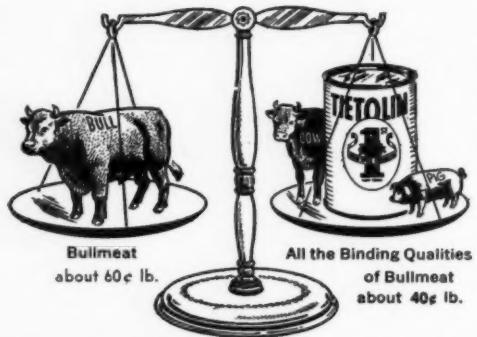


Write for full details, or a trial mold.
THE GLOBE COMPANY

4000 S. Princeton Ave.

Chicago 9, Ill.

Bothered by Bullmeat and Beef Costs?



TIETOLIN

THE PERFECT ALBUMIN BINDER

Reg. U.S. Patent Office

saves you about 20c a pound!

Ask any top sausage maker what he's doing about record-high bullmeat and beef costs. He'll tell you: I've been adding TIETOLIN to pork trimmings . . . getting the same binding qualities as bullmeat and saving about 20¢ a pound!" TIETOLIN, the superior FAT BINDER, helps you increase binding qualities, get better yield, improve your product and save money besides! TIETOLIN's no-cereal, no-gum, no-starch composition effectively prevents fat separation, reduces loss by shrinkage, eliminates air pockets, absorbs and holds moisture. Fully approved for use in Federal inspected plants. Write for sample drum or leaflet P-41.

There's only one TIETOLIN . . . and FIRST SPICE makes it!

We also make Bouillon Frankfurter Seasoning, FLAVOLIN M.S.G. Flavor Booster and a complete line of seasonings.



FIRST SPICE

Mixing Company, Inc.

19 VESTRY ST., NEW YORK 13 • WOrth 4-5682

MEAT and SUPPLIES PRICES

CHICAGO

CARCASS LAMBS

(l.c.l. prices)

Prime, 30/50	57	63
Choice, 30/50	57	63
Good, all weights	55	63

CARCASS MUTTON

(l.c.l. prices)

Choice, 70/down	36	37
Good, 70/down	36	37
Utility, 70/down	34	37

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/16 lbs	43½	44
Pork loins, regular, 12/lb	51½	52
Pork loins, boneless	66n	
Shoulders, skinned, bone in, under 16 lbs.	37	
Picnics, 4/lb. lbs.	30½	
Trimmed, full loin	29½	
Picnics, 6/lb. lbs.	29½	
Flank	30.0	
Cross cut chuck	50.4	
Regular chuck	55.0	
Foreshank	32.0	
Brisket	43.0	
Rib	75.0	
Short plate	22.0	
Back	60.3	
Triangle	47.1	
Arm chuck	51.8	
Untrimmed loin	69.5	

STEER BEEF CUTS

(Ceiling base prices, f.o.b. Chicago)

Prime:		
Hindquarter	64.9	
Forequarter	61.0	
Round	82.5	
Trimmed, full loin	90.5	
Flank	30.0	
Cross cut chuck	50.4	
Regular chuck	55.0	
Foreshank	32.0	
Brisket	43.0	
Rib	75.0	
Short plate	22.0	
Back	60.3	
Triangle	47.1	
Arm chuck	51.8	
Untrimmed loin	69.5	

(l.c.l. prices)

Hindquarter	61.9	
Forequarter	50.4	
Round	61.0	
Trimmed, full loin	82.5	
Flank	30.0	
Cross cut chuck	50.4	
Regular chuck	55.0	
Foreshank	32.0	
Brisket	43.0	
Rib	68.0	
Short plate	32.0	
Back	58.4	
Triangle	47.1	
Arm chuck	51.8	
Untrimmed loin	64.0	

(l.c.l. prices)

Tongues	37.8	
Brains	7.0@17.8	
Hearts	35.8	
Livers, selected	60.8	
Livers, regular	54.0@55.8	
Tripe, scalded	12.3*	
Tripe, cooked	15.8*	
Lips, scalded	19.3*	
Lips, unscalded	18.3*	
Lungs	8.5@10.8*	
Melts	8.5@10.8*	
Udders	7.5@ 8.8*	

*Ceiling base prices, f.o.b. Chicago.

BEEF PRODUCTS

(l.c.l. prices)

Tongues	37.8	
Brains	7.0@17.8	
Hearts	35.8	
Livers, selected	60.8	
Livers, regular	54.0@55.8	
Tripe, scalded	12.3*	
Tripe, cooked	15.8*	
Lips, scalded	19.3*	
Lips, unscalded	18.3*	
Lungs	8.5@10.8*	
Melts	8.5@10.8*	
Udders	7.5@ 8.8*	

*Ceiling base prices, f.o.b. Chicago.

BEEF HAM SETS

(l.c.l. prices)

Knuckles	66.1*	
Insides	66.1*	
Outsides	64.1*	

*Ceiling base prices, f.o.b. Chicago.

FANCY MEATS

(l.c.l. prices)

Beef tongues, corned	44	@ 47
Veal breeds, under 6 oz.	78	
6 to 12 oz.	85	
12 oz. up.	88	
Calf tongues	31	@ 33
Lamb, fries	68	
Ox tails, under 3/4 lb.	25.8*	
Over 3/4 lb.	25.8*	

*Ceiling base prices, f.o.b. Chicago.

WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs.		
wrapped	50	@ 54
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	53	@ 57
Hams, skinned, 16/18 lbs., wrapped	50	@ 54
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	53	@ 57
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	40	@ 44
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	38	@ 42
Bacon, No. 1 sliced, 1-lb., open-faced layers	44	@ 45

*Ceiling base prices, f.o.b. Chicago.

VEAL—SKIN OFF

(l.c.l. prices)

Carcass		
Prime, 80/150	62	@ 65
Choice, 50/80	60	@ 62
Choice, 80/150	58	@ 60
Good, 50/80	55	@ 58
Good, 80/150	53	@ 56
Commercial, all weights	51	@ 56

*For permissible additions to ceiling base prices, see CPR 24.

SAUSAGE MATERIALS

FRESH

(l.c.l. prices)		
Pork trim, regular 40%	22½*	
Pork trim, guar. 50% lean	24*	
Pork trim, spec. 80% lean	46*	
Pork trim, ex. 95% lean	50n	
Pork cheek meat, trimmed	39½*	
Bull meat, boneless	60.7*	
Bon'r cow meat, C.C.	58.1*	
Bone trimmings	48.1*	
Boneless chucks	58.1*	
Boneless round meat	40.8*	
Beef cheek meat, trmd.	40.8*	
Shank meat	59.1*	
Veal trimmings, boneless	55 @ 56	

*Ceiling base prices, f.o.b. Chicago.

SAUSAGE CASINGS

(F.O.B. Chicago)

(l.c.l. prices quoted to manufacturers of sausage)		
Beef casings:		
Domestic rounds, 1% to 1½ in.	75@ 80	
Domestic rounds, over 1½ in., 14 oz. pack	1.05@1.10	
Export rounds, wide, over 1½ in.	1.50@1.60	
Export rounds, medium, 1½ to 1½ in.	1.00@1.10	
Export rounds, narrow, 1 in. under	1.15@1.25	
No. 1 weanlings, 24 in. up	12@ 14	
No. 2 weanlings, 22 in. up	7@ 8	
Middles, sewing, 1½ in. @ 2 in.	9	
Middles, select, wide, 2½ to 2½ in.	1.45@1.60	
Middles, select, extra, 2½ to 2½ in.	1.70@1.80	
Middles, select, extra, 2½ in. & up	2.60@2.85	
Beef bungs, export, No. 1	24@ 30	
Beef bungs, domestic	16@ 24	
Dried or salted bladders, 12-15 in. wide, flat	17@ 24	
10-12 in. wide, flat	12@ 14	
8-10 in. wide, flat	7@ 8	

Pork casings:

Extra narrow, 29 mm. & dn.	4.10@4.30	
Narrow, medium, 29@32 mm.	4.00@4.10	
Medium, 32@35 mm.	2.85@2.95	
Spec. med., 35@38 mm.	2.25@2.40	
Export bungs, 34 in. cut, 26@ 27		
Large prime bungs, 34 in. cut	19	
Medium prime bungs, 34 in. cut	12@ 14	
Small prime bungs	10	
Middles, per set, cap off	50@ 55	

DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs	.99	@ 1.02
Thuringer	.63	@ 70
Farmer	.82	@ 86
Holsteiner	.84@ 86	
B. C. Salami	.96@ 99	
B. C. Salami, new con.	.60	@ 63
Genoa style salami, ch.	.96	@ 1.04
Pepperoni	.88	@ 95
Mortadella, new condition	.62	@ 68
Italian style hams	.80	@ 82

DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog casings	47 1/2 @ 49
Pork sausage, sheep cas.	52 @ 55
Pork sausage, bulk	41 1/2 @ 42
Frankfurters, sheep cas.	58 @ 50
Frankfurters, skinless	52 @ 53
Bologna, skinless	47 @ 50
Bologna, artificial cas.	46 1/2 @ 52
Smoked liver, hog bungs	48 1/2 @ 51
New Eng. lunch, spec.	66 @ 76 1/2
Minced lunch, spec. ch.	54 @ 59 1/2
Tongue and blood	46 @ 49
Blood sausage	41 @ 49
Sausage	36 @ 37
Polish sausage, fresh	55 @ 64
Polish sausage, smoked	55 @ 64

SPICES

(Basis Chgo., orig. bbls., bags, bales)	Whole	Ground
Allspice, prime	41	46
Resifted	40	44
Chill Powder	42	42
Chill Pepper	44	44
Cloves, Zanzibar	72	78
Ginger, Jam, unbl.	65 1/2 @ 72	75 @ 78
Ginger, African	44	54
Cochin	44	44
Mace, fey. Bands	1.57	1.49
East Indies	1.49	1.49
West Indies	1.49	1.49
Mustard, four, fey.	32	32
No. 1	28	28
West India Nutmeg	60	60
Paprika, Spanish	46 @ 66	46 @ 62
Pepper Cayenne	46 @ 66	46 @ 62
Red, No. 1	44	44
Pepper, Packers	3.18	3.18
Pepper, white	3.00	3.40
Malabar	1.98	2.06
Black Lampung	1.97	2.06

PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass)	Los Angeles Oct. 18	San Francisco Oct. 28	No. Portland Oct. 19
STEER:			
Choice:			
500-600 lbs.	\$57.60 @ 58.00	\$57.60 @ 58.10	\$57.70 @ 58.10
600-700 lbs.	57.60 @ 58.00	57.60 @ 58.10	57.70 @ 58.10
Good:			
500-600 lbs.	55.60 @ 56.00	55.93 @ 56.10	55.70 @ 56.10
600-700 lbs.	55.60 @ 56.00	55.93 @ 56.10	55.70 @ 56.10
Commercial:			
350-600 lbs.	50.60 @ 51.00	50.93 @ 51.10	50.70 @ 51.10
COW:			
Commercial, all wts.	49.00 @ 51.00	49.50	48.50 @ 51.10
Utility, all wts.	48.00 @ 49.00	44.50 @ 49.10	47.00 @ 49.10
FRESH CALF:	(Skin-Off)	(Skin-On)	(Skin-Off)
Choice:			
200 lbs. down	58.00 @ 59.00	58.00 @ 59.00	57.50 @ 61.00
Good:			
200 lbs. down	56.00 @ 58.00	54.00 @ 58.00	56.00 @ 60.00
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	58.00 @ 60.00	58.00 @ 59.00	56.00 @ 58.00
50-60 lbs.	58.00 @ 59.50	56.00 @ 58.00	56.00 @ 57.00
Choice:			
40-50 lbs.	58.00 @ 60.00	58.00 @ 59.00	56.00 @ 57.00
50-60 lbs.	58.00 @ 59.50	56.00 @ 58.00	55.00 @ 57.00
MUTTON (ewe):			
Choice, 70 lbs. dn.	34.00 @ 38.00	34.00 @ 36.00	28.00 @ 30.00
Good, 70 lbs. dn.	34.00 @ 38.00	30.00 @ 34.00	28.00 @ 30.00
FRESH PORK CARCASSES: (Packer Style)	(Shipper Style)	(Shipper Style)	
80-120 lbs.	35.50 @ 36.45	34.95 @ 35.55	32.50 @ 33.50
120-160 lbs.	34.00 @ 36.45	34.95 @ 35.55	32.50 @ 33.50
FRESH PORK CUTS No. 1:			
LOINS:			
1 lbs.	55.70 @ 56.80	54.70 @ 56.30	55.00 @ 56.90
10-12 lbs.	55.70 @ 56.80	54.70 @ 56.30	55.00 @ 56.90
12-16 lbs.	54.70 @ 55.80	53.70 @ 56.00	55.00 @ 55.90
PICNICS:			
4-8 lbs.	41.00 @ 43.65	44.00 @ 47.00	41.00 @ 45.00
PORK CUTS No. 1:	(Smoked)	(Smoked)	(Smoked)
HAM, Skinned:			
12-16 lbs.	56.00 @ 58.50	57.00 @ 59.00	56.00 @ 59.40
16-20 lbs.	56.00 @ 56.00	57.00 @ 60.00	55.00 @ 58.40
BACON, "Dry Cure" No. 1:			
6-8 lbs.	49.90 @ 55.00	53.00 @ 55.30	45.00 @ 51.00
8-10 lbs.	47.90 @ 52.00	50.00 @ 53.30	42.00 @ 49.10
10-12 lbs.	47.90 @ 52.00	50.00 @ 53.30	42.00 @ 49.10
LARD, Refined:			
Tierces	20.75 @ 21.75	18.00 @ 20.00	
50 lbs. cartons and cans	21.00 @ 22.25	20.00 @ 22.00	
1 lb. cartons	21.50 @ 22.50	22.00 @ 23.00	20.00 @ 22.00

MAX J. SALZMAN
SAUSAGE CASING BROKERTel. SACramento 2-4800
Cable NATSAL

SEEDS AND HERBS

(l.c.l. prices)

Whole	Ground
Caraway seed	19
Cominos seed	32
Mustard seed, fancy	26 @ 28
Yellow American	30
Marjoram, Chilean	20 @ 25
Oregano	24 @ 29 1/2
Coriander, Morocco	26 @ 27
Marjoram, French	49
Sage, Dalmatian	53
No. 1	70
	80

CURING MATERIALS

Cwt.

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$ 9.30
Saltpetre, n. ton, f.o.b. N.Y.:	
Dbl. refined gran.	11.00
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 1,000 lbs., only, paper sacked, f.o.b. Chgo.:	
Granulated	\$21.90
Medium	28.30
Rock, bulk, 40 ton car.	
delivered Chicago	11.90
Sugar—	
Raw, No. 90 basis, f.o.b. New York	5.93
Refined standard cane gran., basis	8.25
Refined standard beet	8.05
Dextrose, per cwt.	
Raw, 250 lb. bags, f.o.b. Reserve, La., less	7.90
Packers curing sugar, 250 lb. bags, f.o.b. Reserve, La., less	
in paper bags, Chicago	7.33

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Beef PAUNCH TRUCKS

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AFTER
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- ★ Suitable for inspected plants
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- ★ With steel wheels, journal bearings, ea. \$126
- ★ With synthetic rubber wheels, roller bearings, ea. \$141

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Garlic and Onion Juices

Standard strength Garlic and Onion provides a "Flavor Control" that improves your product and cuts your costs. These potent juices assure a uniform, full-bodied, natural flavor the year around. Enhance the sales appeal of your products with Liquid Garlic and Onion Seasonings.

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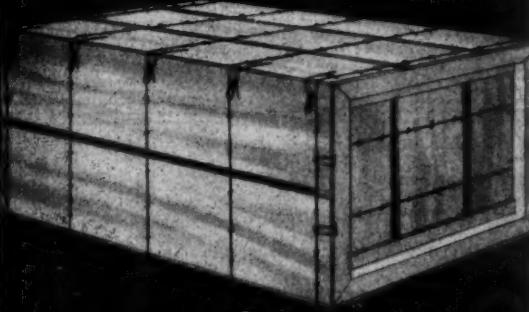
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ham pak grease-proof

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General All-Bound Boxes...



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easy handling
- ★ High stacking strength —
easy palletizing

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BOX COMPANY

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pany of Mississippi, Meridian Miss., Milwaukee, Sheboygan,
Winchendon. Continental Box Company, Inc.: Houston, Dallas.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F. O. B. CHICAGO OR CHICAGO BASIS

THURSDAY, OCT. 25, 1951

REGULAR HAMS

	Fresh or F.F.A.	S. P.	8-10	40½ n	40½ n	10-12	28½ n	28½ n	12-14	28½ n	28½ n	14-16	40½ n	40½ n
8-10	40½ n	40½ n	10-12	28½ n	28½ n	12-14	28½ n	28½ n	14-16	28½ n	28½ n	14-16	40½ n	40½ n
10-12	40½ n	40½ n	12-14	28½ n	28½ n	14-16	28½ n	28½ n	16-18	28½ n	28½ n	18-20	30½ n	30½ n
12-14	40½ n	40½ n	14-16	28½ n	28½ n	16-18	28½ n	28½ n	18-20	28½ n	28½ n	20-22	30½ n	30½ n
14-16	40½ n	40½ n	16-18	28½ n	28½ n	18-20	28½ n	28½ n	20-22	28½ n	28½ n	22-24	30½ n	30½ n

BOILING HAMS

	Fresh or F.F.A.	S. P.	16-18	40½ n	40½ n	18-20	27½ n	27½ n	20-22	40½ n	40½ n	22-24	40½ n	40½ n
16-18	40½ n	40½ n	18-20	27½ n	27½ n	20-22	27½ n	27½ n	22-24	40½ n	40½ n	24-26	40½ n	40½ n
18-20	40½ n	40½ n	20-22	27½ n	27½ n	22-24	27½ n	27½ n	24-26	40½ n	40½ n	25-28	40½ n	40½ n
20-22	40½ n	40½ n	22-24	27½ n	27½ n	24-26	27½ n	27½ n	25-28	40½ n	40½ n	26-28	40½ n	40½ n
22-24	40½ n	40½ n	24-26	27½ n	27½ n	25-28	27½ n	27½ n	26-28	40½ n	40½ n	27-29	40½ n	40½ n
24-26	40½ n	40½ n	25-28	27½ n	27½ n	26-28	27½ n	27½ n	27-29	40½ n	40½ n	28-30	40½ n	40½ n
25-28	40½ n	40½ n	26-28	27½ n	27½ n	27-29	27½ n	27½ n	28-30	40½ n	40½ n	29-31	40½ n	40½ n
26-28	40½ n	40½ n	27-29	27½ n	27½ n	28-30	27½ n	27½ n	29-31	40½ n	40½ n	30-32	40½ n	40½ n
28-30	40½ n	40½ n	28-30	27½ n	27½ n	29-31	27½ n	27½ n	30-32	40½ n	40½ n	31-33	40½ n	40½ n
29-31	40½ n	40½ n	29-31	27½ n	27½ n	30-32	27½ n	27½ n	31-33	40½ n	40½ n	32-34	40½ n	40½ n
30-32	40½ n	40½ n	30-32	27½ n	27½ n	31-33	27½ n	27½ n	32-34	40½ n	40½ n	33-35	40½ n	40½ n
31-33	40½ n	40½ n	31-33	27½ n	27½ n	32-34	27½ n	27½ n	33-35	40½ n	40½ n	34-36	40½ n	40½ n
32-34	40½ n	40½ n	32-34	27½ n	27½ n	33-35	27½ n	27½ n	34-36	40½ n	40½ n	35-37	40½ n	40½ n
33-35	40½ n	40½ n	33-35	27½ n	27½ n	34-36	27½ n	27½ n	35-37	40½ n	40½ n	36-38	40½ n	40½ n
34-36	40½ n	40½ n	34-36	27½ n	27½ n	35-37	27½ n	27½ n	36-38	40½ n	40½ n	37-39	40½ n	40½ n
35-37	40½ n	40½ n	35-37	27½ n	27½ n	36-38	27½ n	27½ n	37-39	40½ n	40½ n	38-40	40½ n	40½ n
36-38	40½ n	40½ n	36-38	27½ n	27½ n	37-39	27½ n	27½ n	38-40	40½ n	40½ n	39-41	40½ n	40½ n
37-39	40½ n	40½ n	37-39	27½ n	27½ n	38-40	27½ n	27½ n	39-41	40½ n	40½ n	40-42	40½ n	40½ n
38-40	40½ n	40½ n	38-40	27½ n	27½ n	39-41	27½ n	27½ n	40-42	40½ n	40½ n	41-43	40½ n	40½ n
39-41	40½ n	40½ n	39-41	27½ n	27½ n	40-42	27½ n	27½ n	41-43	40½ n	40½ n	42-44	40½ n	40½ n
40-42	40½ n	40½ n	40-42	27½ n	27½ n	41-43	27½ n	27½ n	42-44	40½ n	40½ n	43-45	40½ n	40½ n
41-43	40½ n	40½ n	41-43	27½ n	27½ n	42-44	27½ n	27½ n	43-45	40½ n	40½ n	44-46	40½ n	40½ n
42-44	40½ n	40½ n	42-44	27½ n	27½ n	43-45	27½ n	27½ n	44-46	40½ n	40½ n	45-47	40½ n	40½ n
43-45	40½ n	40½ n	43-45	27½ n	27½ n	44-46	27½ n	27½ n	45-47	40½ n	40½ n	46-48	40½ n	40½ n
44-46	40½ n	40½ n	44-46	27½ n	27½ n	45-47	27½ n	27½ n	46-48	40½ n	40½ n	47-49	40½ n	40½ n
45-47	40½ n	40½ n	45-47	27½ n	27½ n	46-48	27½ n	27½ n	47-49	40½ n	40½ n	48-50	40½ n	40½ n
46-48	40½ n	40½ n	46-48	27½ n	27½ n	47-49	27½ n	27½ n	48-50	40½ n	40½ n	49-51	40½ n	40½ n
47-49	40½ n	40½ n	47-49	27½ n	27½ n	48-50	27½ n	27½ n	49-51	40½ n	40½ n	50-52	40½ n	40½ n
48-50	40½ n	40½ n	48-50	27½ n	27½ n	49-51	27½ n	27½ n	50-52	40½ n	40½ n	51-53	40½ n	40½ n
49-51	40½ n	40½ n	49-51	27½ n	27½ n	50-52	27½ n	27½ n	51-53	40½ n	40½ n	52-54	40½ n	40½ n
50-52	40½ n	40½ n	50-52	27½ n	27½ n	51-53	27½ n	27½ n	52-54	40½ n	40½ n	53-55	40½ n	40½ n
51-53	40½ n	40½ n	51-53	27½ n	27½ n	52-54	27½ n	27½ n	53-55	40½ n	40½ n	54-56	40½ n	40½ n
52-54	40½ n	40½ n	52-54	27½ n	27½ n	53-55	27½ n	27½ n	54-56	40½ n	40½ n	55-57	40½ n	40½ n
53-55	40½ n	40½ n	53-55	27½ n	27½ n	54-56	27½ n	27½ n	55-57	40½ n	40½ n	56-58	40½ n	40½ n
54-56	40½ n	40½ n	54-56	27½ n	27½ n	55-57	27½ n	27½ n	56-58	40½ n	40½ n	57-59	40½ n	40½ n
55-57	40½ n	40½ n	55-57	27½ n	27½ n	56-58	27½ n	27½ n	57-59	40½ n	40½ n	58-60	40½ n	40½ n
56-58	40½ n	40½ n	56-58	27½ n	27½ n	57-59	27½ n	27½ n	58-60	40½ n	40½ n	59-61	40½ n	40½ n
57-59	40½ n	40½ n	57-59	27½ n	27½ n	58-60	27½ n	27½ n	59-61	40½ n	40½ n	60-62	40½ n	40½ n
58-60	40½ n	40½ n	58-60	27½ n	27½ n	59-61	27½ n	27½ n	60-62	40½ n	40½ n	61-63	40½ n	40½ n
59-61	40½ n	40½ n	59-61	27½ n	27½ n	60-62	27½ n	27½ n	61-63	40½ n	40½ n	62-64	40½ n	40½ n
60-62	40½ n	40½ n	60-62	27½ n	27½ n	61-63	27½ n	27½ n	62-64	40½ n	40½ n	63-65	40½ n	40½ n
61-63	40½ n	40½ n	61-63	27½ n	27½ n	62-64	27½ n	27½ n	63-65	40½ n	40½ n	64-66	40½ n	40½ n
62-64	40½ n	40½ n	62-64	27½ n	27½ n	63-65	27½ n	27½ n	64-66	40½ n	40½ n	65-67	40½ n	40½ n
63-65	40½ n	40½ n	63-65	27½ n	27½ n	64-66	27½ n	27½ n	65-67	40½ n	40½ n	66-68	40½ n	40½ n
64-66	40½ n	40½ n	64-66	27½ n	27½ n	65-67	27½ n	27½ n	66-68	40½ n	40½ n	67-69	40½ n	40½ n
65-67	40½ n	40½ n	65-67	27½ n	27½ n	66-68	27½ n	27½ n	67-69	40½ n	40½ n	68-70	40½ n	40½ n
66-68	40½ n	40½ n	66-68	27½ n	27½ n	67-69	27½ n	27½ n	68-70	40½ n	40½ n	69-71	40½ n	40½ n
67-69	40½ n	40½ n	67-69	27½ n	27½ n	68-70	27½ n	27½ n	69-71	40½ n	40½ n	70-72	40½ n	40½ n
68-70	40½ n	40½ n	68-70	27½ n	27½ n	69-71	27½ n	27½ n	70-72	40½ n	40½ n	71-73	40½ n	40½ n
69-71	40½ n	40½ n	69-71	27½ n	27½ n	70-72	27½ n	27½ n	71-73	40½ n	40½ n	72-74	40½ n	40½ n
70-72	40½ n	40½ n	70-72	27½ n	27½ n	71-73	27½ n	27½ n	72-74	40½ n	40½ n	73-75	40½ n	40½ n
71-73	40½ n	40½ n	71-73	27½ n	27½ n	72-74	27½ n	27½ n	73-75	40½ n	40½ n	74-76	40½ n	40½ n
72-74	40½ n	40½ n	72-74	27½ n	27½ n	73-75	27½ n	27½ n	74-76	40½ n	40½ n	75-77	40½ n	40½ n
73-75	40½ n	40½ n	73-75	27½ n	27½ n	74-76	27½ n	27½ n	75-77	40½ n	40½ n	76-78	40½ n	40½ n
74-76	40½ n	40½ n	74-76	27½ n	27½ n	75-77	27½ n	27½ n	76-78	40½ n	40½ n	77-79	40½ n	40½ n
75-77	40½ n	40½ n	75-77	27½ n	27½ n	76-78	27½ n	27½ n	77-79	40½ n	40½ n	78-80	40½ n	40½ n
76-78	40½ n	40½ n	76-78	27½ n	27½ n	77-79	27½ n	27½ n	78-80	40½ n	40½ n	79-81	40½ n	40½ n
77-79	40½ n	40½ n	77-79	27½ n	27½ n	78-80	27½ n	27½ n	79-81	40½ n	40½ n	80-82	40½ n	40½ n
78-80	40½ n	40½ n	78-80	27½ n	27½ n	79-81	27½ n	27½ n	80-82	40½ n	40½ n	81-83	40½ n	40½ n
79-81	40½ n	40½ n	79-81	27½ n	27½ n	80-82	27½ n	27½ n	81-83	40½ n	40½ n	82-84	40½ n	40½ n
80-82	40½ n	40½ n	80-82	27½ n	27½ n	81-83	27½ n	27½ n	82-84	40½ n	40½ n	83-85	40½ n	40½ n
81-83	40½ n	40½ n	81-83	27½ n	27½ n	82-84	27½ n	27½ n	83-85	40½ n	40½ n	84-86	40½ n	40½ n
82-84	40½ n	40½ n	82-84	27½ n	27½ n	83-85	27½ n	27½ n	84-86	40½ n	40½ n	85-87	40½ n	40½ n
83-85	40½ n	40½ n	83-85	27½ n	27½ n	84-86	27½ n	27½ n	85-87	40½ n	40½ n	86-88	40½ n	40½ n
84-86	40½ n	40½ n	84-86	27½ n	27½ n	85-87	27½ n	27½ n	86-88	40½ n	40½ n	87-89	40½ n	40½ n
85-87	40½ n	40½ n	85-87	27½ n	27½ n	86-88	27½ n	27½ n	87-89	40½ n	40½ n	88-90	40½ n	40½ n
86-88	40½ n	40½ n	86-88	27½ n	27½ n	87-89	27½ n	27½ n	88-90	40½ n	40½ n	89-91	40½ n	40½ n
87-89	40½ n	40½ n	87-89	27½ n	27½ n	88-90	27½ n	27½ n	89-91	40½ n	40½ n	90-92	40½ n	40½ n
88-90	40½ n	40½ n	88-90	27½ n	27½ n	89-91	27½ n	27½ n	90-92	40½ n	40½ n	91-93	40½ n	40½ n
89-91	40½ n	40½ n	89-91	27½ n	27½ n	90-92	27½ n	27½ n	91-93	40½ n	40½ n	92-94	40½ n	40½ n
90-92	40½ n	40½ n	90-92	27½ n	27½ n	91-93	27½ n	27½ n	92-94	40½ n	40½ n			

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

(Ceiling base prices) Oct. 24, 1951

Per lb.
Cty

Prime, 800 lbs./down	61.60@64.10
Choice, 800 lbs./down	58.60@61.60
Good, 800 lbs./down	56.85@59.10
Cow, commercial	50.80@53.05
Cow, utility	46.00@51.00

BEEF CUTS

(Ceiling base prices)

Prime:	
Hindquarter	64.1
Frontquarter	53.6
Ribend	71.7
Trimmed full loin	94.7
Flank	31.7
Short loin	120.4
Sirloin	77.8
Cross cut chuck	51.4
Regular chuck	55.7
Foreshank	33.7
Brisket	44.7
Rib	71.7
Short plate	33.7
Back	62.6
Triangle	48.2
Arm chuck	52.7

Choice:

Hindquarter	62.0
Frontquarter	51.7
Ribend	71.7
Trimmed full loin	94.7
Flank	31.7
Short loin	102.4
Sirloin	72.1
Cross cut chuck	51.4
Regular chuck	55.7
Foreshank	33.7
Brisket	44.7
Rib	70.7
Short plate	33.7
Back	59.7
Triangle	48.2
Arm chuck	52.7

FANCY MEATS

(l.e.l. prices)

Veal breeds, under 6 oz.	80
6 to 12 oz.	1.00
12 oz. up	1.25
Beef kidneys	16.0*
Beef livers, selected	62.0*
Beef livers, selected, kosher	82.0*
Oxtails, over 1/2 lb.	27.6*

*Ceiling base prices.

LAMBS

(l.e.l. prices)

Prime lambs	62 @ 64
Choice lambs	62 @ 64
Hindsaddles, prime & ch.	62 @ 64
Western	
Prime, all wts.	62 @ 64
Good, all wts.	62 @ 64
Choice, all wts.	62 @ 64

For permissible additions to ceiling base prices, see CPR 24.

FRESH PORK CUTS

(l.e.l. prices)

Western

Hams, skinned, 14/down	54.50@57.40
Picnics, 4/8 lbs.	30@31@
Bellies, sq. cut, seedless, 8/12 lbs.	27 @ 29@
Pork loins, 12/down	55.51*
Boston butts, 4/8 lbs.	48.7
Spareribs, 3/down	44.00@47.50
Pork trim., regular	24*
Pork trim., spec. 80% ..	46*

City

Hams, skinned, 14/down	49
Pork loins, 12/down	55.51*
Boston butts, 4/8 lbs.	48.7
Spareribs, 3/down	48.2

*Zone ceiling.

VEAL—SKIN OFF

(l.e.l. prices)

Western

Prime carcass	62 @ 65
Choice carcass	60 @ 62
Good carcass	56 @ 60
Commercial carcass	51 @ 56

DRESSED HOGS

(l.e.l. prices)

Hogs, gd. & ch., bd. on, lf. fat in	
100 to 136 lbs.	34 @ 34%
137 to 153 lbs.	34 @ 34%
154 to 171 lbs.	34 @ 34%
172 to 188 lbs.	34 @ 34%

BUTCHERS' FAT

(l.e.l. prices)

Shop fat	2%
Breast fat	4
Edible suet	34
Inedible suet	3%

ADELmann

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."

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United's B. B. Corkboard Insulation is manufactured in a new, modern plant with the most advanced, scientific production facilities.

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branch facilities are available to consult, advise and supply preliminary designs for insulation work requiring the use of cork.

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CORK COMPANIES
KEARNY, NEW JERSEY

Manufacturers and Erectors of Cork Insulation

SALES OFFICES AND WAREHOUSES

Albany, N. Y. Buffalo, N. Y. Los Angeles, Calif.
Atlanta, Ga. Chicago, Ill. New Orleans, La.
Baltimore, Md. Cincinnati, Ohio New York, N. Y.
Boston, Mass. Cleveland, Ohio Philadelphia, Pa.

Pittsburgh, Pa. Rock Island, Ill.
St. Louis, Mo. Waterville, Me.

BY-PRODUCTS....FATS AND OILS

TALLOWS AND GREASES

Thursday, October 25, 1951

The longshoremen strike, together with talk of a freight embargo to the East, tended to slow down export inquiry. The domestic market, as in the past two or three weeks, was also a quiet affair, with select product being picked up by soapers at their call and their going prices. A couple tanks of special tallow sold early in the week at 8c, and few tanks of fancy tallow (bleachable) at 9c, all Chicago.

Notwithstanding the strike, some export movement was reported around midweek. Bleachable fancy tallow sold 10c, regular fancy tallow at 10c, and few tanks of yellow grease at 7c, all East, for export. Soapers also were credited with buying yellow grease at 6c and 6c, choice white grease also 9c, all Chicago. Yellow grease also sold in a small way at 7c, Chicago, presumably dealer purchases.

Later in the week, a tank of B-white grease sold at 7c, and some yellow grease at 6c, Chicago. Large soapers and export interest backed out of the picture and the market was in a very quiet and confused state on Thursday. Fancy tallow was offered at 9c, Chicago, with no bids coming out. Choice white grease was bid at 9c, and offered at 9c, Chicago.

TALLOWS: Thursday's quotations: fancy tallow, 9c@9c; choice tallow, 9c@9c; prime, 9c@9c; special tallow, 8c, and No. 3 tallow 6c, all nominal.

GREASES: Choice white grease,

EASTERN BY-PRODUCTS MARKET

New York, Oct. 25, 1951

Dried blood was quoted Thursday at \$8.50 to \$9.50 nominal per unit of ammonia. Low test wet rendered tankage moved at \$8.50 per unit of ammonia, and high test tankage sold at \$9. Dry rendered tankage sold at \$2 per protein unit.

LET US HAVE YOUR OFFERINGS

NICK BEUCHER, Jr.
President

JOHN LINDQUIST
V. President



TELEPHONE:
DE arborn 2-7250

TELETYPE:
CG 1469

PACKING HOUSE BY-PRODUCTS CO.

110 N. Franklin Street • Chicago 6, Illinois

9@9c; A-white, 8c; B-white, 7c; yellow, 6c, and brown grease 5c@5c, all nominal.

VEGETABLE OILS

Wednesday, October 24, 1951

Crude vegetable oil markets were mostly on the easy side this week, but losses were limited for most descriptions.

Monday saw a fair volume of business in crude and refined oil. There was no apparent new export business, but some evidence of covering of previous orders. Sales of soybean oil for October-December and January-June were noted at 13c during most of the day, but some late business passed in October-December at 13c. Activity in corn oil was limited, but trading was reported at 15c; peanut oil sold at 16c for October-November and more was offered at the same level. Southeast cotton oil was offered at 14c and Valley at 14c; sales of NE and Plains Texas oil were reported at 14c and 13c respectively. Coconut oil was offered on the Coast at 13c.

Prices continued to weaken Tuesday and sales were light. Crude soybean oil sold at 13c for October-November in early trading and at 13c for January-June. The later months held firm despite the weakness in nearby and, in fact, showed some slight firmness at the close when October oil was selling off at 13c. The cotton oil market was described as sloppy with light trading; Texas moved at 13c@14c, according to location, and Southeast at 14c and Valley at 14c. Corn oil was traded at 15c and peanut oil sold down to 15c. Coconut oil was offered at 13c on the Coast.

The midweek market for some descriptions appeared to be slightly firmer. October shipment soybean oil moved at 13c and January through June coupled traded at 13c. Buyers bid freely for nearby oil at the 13c level but little interest was reported shown by sellers.

Exporters were said to have purchased oil for May, June and July shipment at 13c. Nearby Valley cotton

BY-PRODUCTS MARKETS

(Chicago Thursday, October 25, 1951)

Blood

	Unit
Unground, per unit of ammonia	8.25@8.50

Digester Feed Tankage Materials

Wet rendered, unground, loose	Low test
Low test	\$8.25@9.50
High test	8.75@9.00
Liquid stick tank cars	*3.50

Packinghouse Feeds

	Carlois, per ton
50% meat and bone scraps, bagged	\$115.00
50% meat and bone scraps, bulk	110.00
55% meat scraps, bulk	120.00
60% digester tankage, bulk	120.00
60% digester tankage, bagged	120.00
80% blood meal, bagged	160.00
80% standard steamed bone meal, bagged	70.00@ 85.00

Fertilizer Materials

High grade tankage, ground, per unit	ammonia
ammonia	\$6.25n
Hoof meal, per unit ammonia	7.50n

Dry Rendered Tankage

	Per unit Protein
Cake	*1.90@1.95
Expeller	*1.90@1.95

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.50
Hide trimmings (green, salted)	30.00@35.00
Cattle jaws, skulls and knuckles, per ton	50.00@55.00
Pig skin scraps and trimmings, per lb.	7%

Animal Hair

Winter coil dried, per ton	\$115.00@120.00
Summer coil dried, per ton	*80.00@95.00
Cattle switches, per piece	13c
Winter processed, gray, lb.	13c@14c
Summer processed, gray, lb.	9@10

n—nominal.

*Quoted delivered basis.

TALLOW EXTRACTION SOLVENTS

Amsco Isoheptane • Amsco Heptane • Special Heptane

... and a wide variety of other animal-oil extraction solvents, such as Amsco Textile Spirits, Special Textile Spirits, and additional solvents derived from petroleum.



AMERICAN MINERAL SPIRITS COMPANY
230 North Michigan Ave., Chicago 1, Illinois
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oil cashed at 14 1/2c and the early 1952 months sold 1/2c higher. Texas oil sold at 14c for October through December. Corn oil was steady at 15 1/2c for prompt shipment, but peanut oil again fell to 15 1/2c.

COTTONSEED OIL: Valley, Southeast and Texas prices were 1/4@1/2c under those of the preceding week. New York futures market quotations were as follows:

MONDAY, OCTOBER 22, 1951

	Open	High	Low	Close	Pr. Close
Dec.	16.85	16.85	16.68	16.77	16.91
Jan.	16.75	16.75	16.75	16.89	16.89
Mar.	17.00	17.00	16.89	16.97	17.06
May	17.10	17.10	16.94	17.00	17.15
July	17.08	17.00	16.98	17.04	17.15
Sept.	16.50	16.77	16.77	16.77	16.80
Oct.	16.30	16.30	16.30	16.77	16.55
Dec.	16.30	16.30	16.30	16.88	16.45

TUESDAY, OCTOBER 23, 1951

	Open	High	Low	Close	Pr. Close
Dec.	16.70	16.73	16.63	16.70	16.77
Jan.	16.65	16.65	16.65	16.69	16.73
Mar.	16.91	16.95	16.85	16.91	16.97
May	16.98	17.04	16.92	17.03	17.00
July	16.99	17.04	16.93	17.04	17.04
Sept.	16.65	16.55	16.55	16.65	16.77
Oct.	16.40	16.40	16.40	16.40	16.40
Dec.	16.70	16.73	16.63	16.70	16.88

WEDNESDAY, OCTOBER 24, 1951

	Open	High	Low	Close	Pr. Close
Dec.	16.66	16.82	16.62	16.79	16.70
Jan.	16.60	16.60	16.60	16.80	16.69
Mar.	16.88	17.02	16.95	16.96	16.91
May	17.00	17.12	17.00	17.07	17.03
July	17.02	17.14	17.02	17.07	17.04
Sept.	16.65	16.77	16.77	16.66	16.65
Oct.	16.35	16.48	16.48	16.40	16.40
Dec.	16.60	16.82	16.62	16.78	16.70

THURSDAY, OCTOBER 25, 1951

	Open	High	Low	Close	Pr. Close
Dec.	16.71	16.92	16.85	16.83	16.79
Jan.	16.71	16.71	16.71	16.80	16.80
Mar.	16.90	17.06	17.00	17.00	16.96
May	17.05	17.15	17.09	17.10	17.07
July	17.00	17.16	17.00	17.13	17.07
Sept.	16.60	16.77	16.77	16.70	16.60
Oct.	16.51	16.51	16.51	16.45	16.40
Dec.	16.40	16.40	16.40	16.35	16.78

*Bid.

SOYBEAN OIL: Last week's gains were lost and the midweek price of 13 1/2c was down 1/2c from a week earlier.

PEANUT OIL: In marked contrast with its stable behavior in recent months, peanut oil fell to 15 1/2c at midweek, a 1/2c loss from a week earlier.

CORN OIL: The Wednesday price of 15 1/2c was up 1/2c from the preceding period.

COCONUT OIL: The midweek quotation was 13 1/2c paid on the Coast, or slightly under last week's nominal price.

Philippine Output of Coconut Oil Gains

Philippine production of coconut products during the first half of 1951 is estimated to have totaled 479,755 long tons in copra equivalent, according to a U. S. Department of Agriculture bulletin. Output of the commodity for the first six months of this year exceeded by 35 per cent the 355,526 tons turned out over the same period last year. About 88 per cent of this was exported.

Exports of copra and coconut oil during the first half of this year have ranged considerably above shipments for the corresponding period of last 1950. Through the first six months of the year 346,953 long tons of copra and 34,002 tons of coconut oil were exported.

EDIBLE OIL SHIPMENTS SHOW DROP IN SEPTEMBER

Shipments of shortening and edible oils declined during September, after registering gains during the previous two months, the Institute of Shortening and Edible Oils reported. Total September shipments amounted to 253,565,000 lbs. compared with 281,857,000 lbs. for August and 236,305,000 lbs. for July. Of September shipments, shortening accounted for 44.5 per cent; edible oil, 51.9 per cent; shipments to government agencies, 1.2 per cent, and shipments for commercial export, 2.4 per cent. The cumulative total of shortening and edible oil shipments during the three-quarters of the year ended September 30 amounted to 2,171,341,000 lbs.

VEGETABLE OILS

Wednesday, October 24, 1951

Crude cottonseed oil, carloads, f.o.b. mills	14	14 1/4
Valley	14	14 1/4
Southeast	14	14 1/4
Texas	14	14
Corn oil in tanks, f.o.b. mills	15 1/2	15 1/2
Peanut oil, f.o.b. Southern Mills	16 1/2	16 1/2
Soybean oil, Decatur	13 1/2	13 1/2
Coconut oil, f.o.b. Pacific Coast	13 1/2	13 1/2
Cottonseed foots		
Midwest and West Coast	1 1/2	1 1/2
East	1 1/2	1 1/2

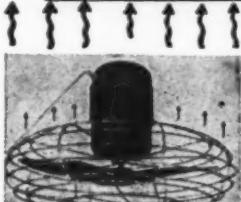
n—nominal.

OLEOMARGARINE

Wednesday, October 24, 1951

White domestic vegetable	29
White animal fat	29
Milk churned pastry	28
Water churned pastry	27

THE FAN THAT BLOWS



UPWARDS: *Reco*

REFRIGERATOR FAN
When installed in Meat Coolers reduces shrinkage, helps to retain color longer. Prevents mold growth and dispels odors. Increases efficiency of cooling unit by preventing frost formation and aiding in faster chilling.

Uniform temperature both top and bottom of cooler. Keeps the ceiling and walls dry. Write for Bulletin No. 236 and No. 242.

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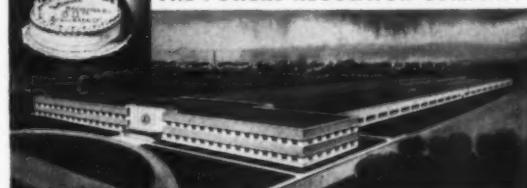
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World's Most Modern Factory Producing Automatic Temperature and Humidity Control

... to meet the greatly increased demand for Powers products and to give you better controls, better deliveries and better values... these advantages are possible with our large new plant and modern production facilities. With an enlarged engineering and production staff,

plus 60 years experience in heating, ventilating, air conditioning and process control, we believe we can be of greater service than ever before to our many friends who have contributed to our success

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HIDES AND SKINS

Convention activities supplant trading in this week's market—Trading very limited and at big discounts from last levels—Light cows lead break, selling 2½c lower—Other selections weak, but for most part inactive.

CHICAGO

PACKER HIDES: After a relatively long stalemate in which everyone was talking lower prices, and during which the entire price structure appeared ready to topple, some trading finally was completed on Wednesday and again on Thursday of this week. As had been anticipated it was at sharply lower levels. Some predicted that these levels might move even lower before the current break is terminated.

Light cows, which for some time (even before the current weakness in the entire list) have been more or less unwanted, lead the break with a 2½c decline. About 15,000 of these were traded at 28c for northerns and 28½c for rivers, as compared to sales made last week at 30½c and 31c.

On Thursday bulls sold 20½c, a drop of 1½c and it was stated that these were a good selection of light hides. Rumors persisted throughout Thursday that heavy native steers had also sold sharply lower, but could not be confirmed. In fact, with the activities at the hide meeting at the Edgewater in Chicago, it was difficult to get accurate information and the price list is, for the most part, unchanged, but strictly nominal. These are last trades; the present market will not bring these prices, but until trading develops it is difficult to predict what the new levels will be.

SHEEPSKINS: Wool futures broke rather sharply during the week, and reports were general that it was difficult to move wool cloth and materials. The market reflected this weakness, but only to a small degree. While there was a lower trend in this market, it was very moderate with limited action.

A car of No. 1 shearlings sold \$3.35.

Mixed car No. 1 shearlings and clips went for \$3.35 and \$3.85. Car special selection clips sold at \$4. Both clips and No. 1 shearlings were offered \$3.85 and \$3.35, but seemingly were well held. The No. 2 and No. 3 shearlings were nominally steady and very scarce. Pickled skins were weak at \$14, last sales level.

SMALL PACKER, COUNTRY, WEST COAST: The weakness in hides combined with the convention activities in Chicago this week, to more or less stifle all trading. There was enough

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
Week ended	Previous	Cor. week	
Oct. 25, 1951	Week	1950	
Nat. stra.31	@33n	33	@35½ 30½/34
Hvy. Texas stra.26	@26½n	29	28½
Hvy. butt. brand'd stra.26	@26½n	29½	28½
Hvy. Col. stra.25	@25½n	28	28
Ex. light Tex. stra.33n	35	34½	
Brand'd cows.30n	31½	31½/32	
Hvy. nat. cows.32n	34	31½/32	
Light cows.28	@28½n	33½/34	34 @35
Nat. bulls.20½n	24	21½	
Brand'd bulls.19½n	22	29½	
Calfskins, Nor. 15/under45n	50n	75	@80
Kips, Nor. nat. 15/2540n	43½n	60	
Kips, Nor. branded37½n	41	57½	

*Ceiling prices.

SMALL PACKER HIDES

STEERS AND COWS:

70 lbs. and over.37½	*37½
35-30 lbs.28½	*28½
Bulls. 58/over23	*23

*Ceiling prices. Market 25-30 per cent below ceiling.

When pricing on ceiling basis subtract ¼c from base prices for every 1 lb. increase in weight over 35 lbs. All prices f.o.b. point of shipment, for No. 1's and No. 2's.

SMALL PACKER SKINS

Calfskins under 15 lbs.	40@42n	40@42	55@60
Kips, 15/30	34@36n	34@36	40@45
Stunks, regular. 1.25@1.50	1.25@1.50	3.00@3.25	
Stunks, hairless.60n	60n	60n	

SHEEPSKINS

Pkr. shearlings, No. 1 ..	3.35@ 3.35	3.35@ 3.50	4.40n
Dry Felts 4	40@42	40@42	40@42
Horsehides, untrnd.	11.00	11.00	13.00@13.50
n—nominal.			

trading activity, however, to establish the fact that the market was even lower than it was a week ago.

Last week the market was quoted as being about 20 to 25 per cent below ceilings, while this week it is about 25 to 30 per cent below ceilings with the majority of the business at the outside figure. Numerous offerings at 25 per cent were unsold and only best selections from favorable shipping points were able to do that well. It should be pointed out here, however, that there is opinion to the effect that the current downward movement has about run its course and a little more stability is anticipated in the near future.

CALFSKINS AND KIPSKINS: It was another uneventful and inactive week insofar as skins were concerned. The sharp break in light cows pointed to further weakness in these, but without trading it doesn't make much difference if the market is weak or strong. Since last trades the market has gone nominally lower, then nominally higher and now has slipped nominally lower again.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended October 20, 1951, were 5,201,000 lbs.; previous week, 3,408,000 lbs.; same week 1950, 6,022,000 lbs.; 1951 to date, 207,233,000 lbs.; same period 1950, 239,603,000 lbs.

Shipments for the week ended October 20 totaled 3,570,000 lbs.; previous week, 2,928,000 lbs.; corresponding week 1950, 3,873,000 lbs.; this year to date, 159,044,000 lbs.; corresponding period a year ago, 185,710,000 lbs.

Hide Export Quotas

The OIT has established the following quotas for hide exports in the fourth quarter of 1951: 30,000 wet cattle hides and buffalo hides and 50,000 wet and dry calf and kip skins. A quota was also set for shipment of cattle hide parts, equivalent to 15,000 complete hides.

Sixty significant industry years are outlined in THE NATIONAL PROVISIONER'S "SIGNIFICANT SIXTY" issue. Free to subscribers.

SHAMROCK DRY ICE STORAGE CONTAINERS

An investment that will pay big dividends in safe handling of your frozen products . . . The New Shamrock Dry Ice Storage Container. Made with combined protection of glass wool and cork insulation . . . with heavy-duty hardwood frames and heavy-gauge steel walls. Shamrock Dry Ice Storage Containers will pay for themselves in reducing handling costs — in giving economical storage of valuable dry ice. Available in sizes to hold from 100 lbs. to 3,000 lbs. of dry ice. Priced from \$61.65 to \$302.00 including crating charges F.O.B. factory Indiana.

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CHICAGO 4, ILLINOIS



MEAT EXPORTS-IMPORTS

U.S.D.A. meat exports and imports for August:

	August 1951 Pounds	August 1950 Pounds
EXPORTS (domestic)		
Beef and veal—		
Fresh or frozen	100,164	192,214
Pickled or cured	604,361	1,557,841
Pork—		
Fresh or frozen	1,300,030	389,231
Hams and shoulders, cured	676,368	655,861
Bacon	2,145,985	*1,886,149
Other pork, pickled or salted	1,337,266	*308,682
Mutton and lamb	8,491	12,894
Sausage, including canned and sausage ingredients	484,065	165,413
Canned meats—		
Beef	64,202	79,327
Pork	373,696	331,776
Other canned meats*	264,995	123,636
Other meats, fresh, frozen or cured—		
Kidneys, livers, and other meats, n.e.s.	294,753	100,624
Lard, including neutral	48,397,906	33,125,967
Lard oil	30,593	64,938
Tallow, edible	159,730	494,038
Tallow, inedible	35,673,551	49,671,715
Grease stearin	104,664	
Inedible animal oils, n.e.s.		9,947
Inedible animal greases and fats, n.e.s.	4,093,979	7,421,499
IMPORTS		
Beef, chilled or frozen	6,343,258	*7,056,186
Veal, chilled or frozen	917,655	1,080,271
Beef and veal, pickled or cured	3,856,916	203,902
Pork, fresh or chilled, and frozen	1,683,770	356,789
Hams, shoulders and bacon	3,371,391	*2,841,537
Pork, other pickled or salted	43,090	*154,553
Mutton and lamb	70,114	38,353
Canned beef	14,382,864	*11,619,853
Tallow, edible		298,980

*Includes many items which consist of varying amounts of meat.

*Revised.

ANIMAL FOODS PRODUCTION

A total of 33,236,583 lbs. of animal foods were canned under federal inspection during September, according to a report by the U. S. Department of Agriculture. This compared with 34,338,163 lbs. canned in August and 43,113,647 lbs. canned in September 1950.

BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in September, 1951, were reported by the U. S. Department of Agriculture:

	Cattle	Calves	Hogs	Sheep
Receipts	26,107	5,945	17,515	35,172
Shipments	16,745	2,332	12,537	*28,047
Local slaughter	9,362	3,613	4,979	7,125

WEEK'S CLOSING MARKETS

Chicago's "International" Will Open on November 24

Preparations to stage the fifty-second edition of the International Livestock Exposition are well under way and the number of early entries indicate the nation's leading agricultural event will attract larger classes than ever before.

The Exposition, which will show at the International Amphitheatre, Union Stock Yards, Chicago, is scheduled for an eight-day program running from November 24 through December 1. The International, which each year makes Chicago the center of interest of the continent's livestock industry, last year drew 11,000 head of the nation's top cattle, sheep, swine and horses from 34 states.

Cash prizes will again total more than \$100,000. A \$56,000 prize list is offered in the Hereford, Angus, Short-horn and Polled Shorthorn breeds. Swine premiums will total \$10,000 and sheep prizes will amount to \$8,300.

Farm boys and girls will vie for honors in the Junior Livestock Feeding contest with livestock of their own raising on the first day of the event.

The horse show will be a daily event, but judging is scheduled to commence Monday, November 26. Dr. A. D. Weber, of Kansas State College, will again select the grand champion steer, star of the week, on Tuesday afternoon.

Entries of all livestock classes except carlots close November 1. Carlot entries close November 17, and exhibits to the hay and grain show will be accepted to November 10.

Consumer Meat Study

The Agricultural Experiment Station of Cornell University has published Bulletin 869, covering results of a study financed in part by a grant-in-aid to Cornell by the American Meat Institute. The bulletin, "Consumer Meat Purchases in Syracuse, N. Y., 1948, and Comparison with 1942."

FRIDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$19.60; the average, \$19.10. Provision prices were quoted as follows: Under 12 pork loins, 51½; 10/14 green skinned hams, 42½@43; Boston butts, 42@42½; 16/down pork shoulders, 36; 3/down spareribs, 40½; 8/12 fat backs, 14½@15; regular pork trimmings, 22½; 18/20 DS bellies, 21n; 4/6 green picnics, 29½@30; 8/up green picnics, 28½@29.

P.S. loose lard was quoted at 16.75 and P.S. lard in tierces at 14.75.

Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: Dec. 16.99-17.00; Jan. 16.99 bid; Mar. 17.14-13; May 17.25-26; July 17.26 bid, 17.28 asked and Sept. 16.80 bid, 16.90 asked. Sales totaled 388 lots.

West-German Livestock Population Shows Gains

The results of the June, 1951, livestock census conducted in Western Germany revealed a gradual growth in the cattle population, the U. S. Department of Agriculture has reported in its bulletin on foreign crops and markets. Milk cow numbers will probably show a more rapid rate of increase than other types of cattle. The hog count reached a post-war record of over 12,000,000 head and exceeded the pre-war June average by 8 per cent.

Further expansion, it is believed, will be slowed down by shortages in feed grains and the limited purchasing power of the consumer to absorb large increases in pork and pork products. However, the hog count this fall is expected to reach about 14,000,000 head. Sheep numbers continue to decrease.

Meat production for the economic year which ended June 30, was 3,600,000,000 lbs., a 400,000,000-lb. gain over the year previous. The government intends to improve marketing methods.

LIGHT WEIGHT - HEAVY DUTY - MEAT SHIPPING BOXES

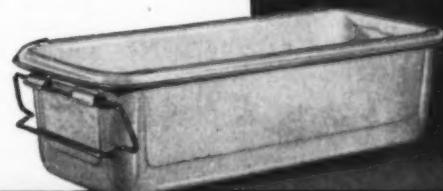
- Drawn seamless .072 aluminum alloy
- Embossed for greatest strength
- Stainless steel handles
- Handles permanently centered
- Wear pads, brazed aluminum
- Nesting stops
- Rims reverse drawn to eliminate sharp edges in handling
- Rounded corners—easy to clean

Buy Boss Aluminum Meat Shipping Boxes, light, easy to handle, stack and nest. Simple to clean, they pass the most rigid inspections. Available now! Write for informative literature and prices.

- Drain lip on rim
- Stacks conveniently
- Nests conveniently
- Rigid inspection—meets all requirements
- Size—inside 32" x 13½" x 9½" outside 34½" x 16½" x 10¼"
- Your firm name embossed free on side panels in purchases of 50 or more.

• Drain holes on rim top—Permits draining of rim in any position

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15
FEATURES



THE Cincinnati BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

LIVESTOCK MARKETS

Weekly Review

September Hog Kill Sets All-Time Mark for Month

The notable feature of the September slaughter of livestock was the establishment of an all-time record hog kill for the month, according to the U. S. Department of Agriculture. The reason given for the high slaughter volume of hogs for the month was the desire of producers to market their stock earlier. Cattle slaughter, on the other hand, was the smallest for the month since 1940, and calf kill the smallest in 19 years. The department points out that these comparisons exclude September 1946 when marketings and slaughter were drastically reduced due to the reinstatement of price controls. Sheep and lamb slaughter for the month was the smallest in 34 years.

The September slaughter of 956,381 head of cattle was 10 per cent below August this year, 20 per cent less than September 1950 and 11 per cent under the five-year average. The 8,619,218 cattle slaughtered during the first nine months of this year represented a 16 per cent decline from last year and 10 per cent under the five-year average for the period.

The September calf kill numbered 373,463 head. This was 11 per cent less than August, 23 per cent below a year ago and 31 per cent under the five-year average. In the first nine months a total of 3,684,111 calves were slaughtered, or 16 per cent less than last year and 23 per cent below the five-year average for the date.

The month's hog kill was 4,398,150 animals, or 4 per cent more than the big August slaughter. This large figure also represents a 6 per cent increase over September 1950 and 54 per cent more than the five-year average. The nine-month hog kill of 42,961,159 was 10 per cent above a year ago and

26 per cent above the five-year average.

Slaughter of 827,065 sheep and lambs during September was 7 per cent below August, 22 per cent less than last year and 36 per cent under the five-year average. The nine-month slaughter of 7,239,815 sheep and lambs was 17 per cent below last year and 36 per cent less than the five-year average.

Livestock slaughter under federal inspection during September, 1951:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark				
Jersey City	37,905	36,520	197,349	172,106
Baltimore	26,359	4,465	100,311	3,191
NORTH CENTRAL				
Cinc., Cleve.				
Indpls.	45,593	6,140	259,964	15,394
Chicago area	77,418	19,324	303,246	25,903
St. Paul-Wisc. group ¹	72,590	39,414	417,802	29,295
St. Louis area ²	47,763	34,057	281,608	27,904
Sioux City	22,388	73	103,035	15,269
Omaha	58,174	2,396	232,089	52,982
Kansas City	46,952	12,813	120,547	18,100
Iowa and S. Minn. ³	34,526	10,896	740,867	63,150
SOUTHEAST⁴				
30,167	17,828	91,305	32	
S. CENTRAL WEST⁵				
82,374	38,104	243,565	101,342	
ROCKY MOUNTAIN⁶				
TAIN ⁷	31,578	2,623	56,433	72,043
PACIFIC ⁸	78,319	11,519	136,287	107,784
Total 32 centers	602,196	236,172	3,298,418	704,495
All other stations	264,185	137,291	1,104,732	122,570
Grand Total—Sept., '51	956,381	373,463	4,398,150	827,065
Grand Total—Aug., '51	1,063,868	421,836	4,235,063	888,863
Av. Sept. 5-yr.				
(146-'50)	1,073,014	544,335	2,847,748	1,293,025
Total, Jan.-Sept.	8,619,218	3,684,111	42,961,159	7,239,815
Av. Jan.-5-yr.				
(146-'50)	9,596,510	4,775,167	34,126,008	11,124,183
Other animals slaughtered during September 1951: Horses, 26,515; goats, 1,940. During September 1950: Horses, 25,580; goats, 17,888.				

¹Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis, Natchez, Stockyards, B. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes South St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

Oklahoma A. & M. Takes Royal Meat Judging Honors

Oklahoma A. & M. College won the intercollegiate meat judging contest at the American Royal Livestock Show. Members of the team, which scored 2,689 points out of a possible 3,120, are Tom Birkes and Ernest Hellwege, both of Kingfisher, Okla., and Ivan Tompkins of Howard, Kan. All are seniors. Their coach is Lowell E. Walters.

The University of Wisconsin team, coached by Robert W. Bray, won second place honors—coming within eight points of the top team. The other eight teams winning in that order are: University of Illinois, Texas A. & M. College, South Dakota State College, Kansas State College, Iowa State College, University of Missouri, Texas Technical College, Ohio State University and the University of Nebraska.

LIVESTOCK EXPORTS-IMPORTS

United States exports and imports of livestock during August:

	August 1951 No.	August 1950 No.
EXPORTS (domestic)		
Cattle for breeding	99	203
Other cattle	13	4
Dogs (swine)	15	24
Sheep	115	103
Horses, for breeding	29	58
Other horses	27	91
Mules, asses and burros	2,091	10

IMPORTS—

Cattle, for breeding, free—	
Canada—	
Bulls	274
Cows	1,619
Canada ¹ —	2,843
Cattle, other, edible (dut.)—	
Canada ² —	
Over 700 pounds... (Dairy)	2,865
(Other)	5,354
200-700 pounds	2,149
Under 200 pounds	1,017
8,611	5,354
200-700 pounds	14,024
Under 200 pounds	2,675

Hogs—	
For breeding, free	12
Edible, except for breeding	73
(dut.) ³	5
Horses—	
For breeding, free	28
Other (dut.)	119
Sheep, lambs and goats, edible (dut.)	347
	1,061

¹Excludes Newfoundland and Labrador.

²Number of hogs based on estimate of 200 pounds per animal.

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JONESBORO, ARK.
LAFFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
OMAHA, NEBRASKA
SIOUX CITY, IOWA
SIOUX FALLS, S.D.

HUNTER PACKING COMPANY

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HUNTERIZED SMOKED AND CANNED HAM

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, October 24, were reported by the Production and Marketing Administration as follows:

HOGS: (Quotations based on hard hogs)

St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS & GILTS:

Choice:							
120-140 lbs.	... \$17.75-18.75	\$15.00-18.00	8.....	\$.....	\$.....	\$.....	\$.....
140-160 lbs.	... 18.75-19.75	18.00-19.50	18.00-18.75	17.50-18.75	17.50-18.75	17.50-18.75	17.50-18.75
160-180 lbs.	... 19.75-20.10	19.25-20.00	18.50-19.15	18.50-19.50	18.50-19.50	18.50-19.50	18.50-19.50
180-200 lbs.	... 20.00-20.15	20.00-20.15	18.75-19.60	19.25-19.75	19.25-19.75	19.25-19.75	19.25-19.75
200-220 lbs.	... 20.00-20.15	20.10-20.20	19.35-19.65	19.75-19.85	19.75-19.85	19.75-19.85	19.75-19.85
220-240 lbs.	... 19.90-20.20	20.10-20.20	19.50-19.65	19.75-19.85	19.75-19.85	19.75-19.85	19.75-19.85
240-270 lbs.	... 19.40-20.10	20.10-20.20	19.40-19.60	19.75-19.85	19.75-19.85	19.75-19.85	19.75-19.85
270-300 lbs.	... 19.00-19.50	19.75-19.85	19.00-19.50	19.75-19.85	19.75-19.85	19.75-19.85	19.75-19.85
300-330 lbs.	... 18.50-19.00	19.25-19.85	18.85-19.25	18.00-19.50	18.00-19.50	18.00-19.50	18.00-19.50
330-360 lbs.	... 18.00-18.30	19.00-19.50	18.75-19.10	18.00-19.50	18.00-19.50	18.00-19.50	18.00-19.50

Medium:

160-220 lbs.	... 17.50-20.00	18.00-19.50	18.40-19.40	17.00-19.50
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Small:

270-300 lbs.	... 18.00 only	19.25-19.50	17.75-18.25	18.50-19.00	18.00
300-330 lbs.	... 18.00 only	19.00-19.50	17.50-18.00	18.50-19.00	16.50-17.75
330-360 lbs.	... 17.75-18.00	17.75-19.25	17.00-17.75	17.75-18.75	17.75-18.75	17.75-18.75	17.75-18.75
360-400 lbs.	... 17.25-17.75	18.00-18.75	16.75-17.50	16.75-18.00	17.00
400-450 lbs.	... 17.00-17.50	17.50-18.25	16.50-17.25	16.25-17.25	15.75-16.75	15.75-16.75	15.75-16.75
450-550 lbs.	... 16.50-17.25	16.75-17.50	16.25-16.75	15.50-16.50	15.50-16.50	15.50-16.50	15.50-16.50

Medium:

250-300 lbs.	... 15.00-17.75	16.00-19.00	16.00-17.50	15.00-18.50
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Small:

270-300 lbs.	... 18.00 only	19.25-19.50	17.75-18.25	18.50-19.00	18.00
300-330 lbs.	... 18.00 only	19.00-19.50	17.50-18.00	18.50-19.00	16.50-17.75
330-360 lbs.	... 17.75-18.00	17.75-19.25	17.00-17.75	17.75-18.75	17.75-18.75	17.75-18.75	17.75-18.75
360-400 lbs.	... 17.25-17.75	18.00-18.75	16.75-17.50	16.75-18.00	17.00
400-450 lbs.	... 17.00-17.50	17.50-18.25	16.50-17.25	16.25-17.25	15.75-16.75	15.75-16.75	15.75-16.75
450-550 lbs.	... 16.50-17.25	16.75-17.50	16.25-16.75	15.50-16.50	15.50-16.50	15.50-16.50	15.50-16.50

Medium:

250-300 lbs.	... 15.00-17.75	16.00-19.00	16.00-17.50	15.00-18.50
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SLAUGHTER CATTLE AND CALVES:

STEERS:

Prime:							
700-900 lbs.	... 36.25-38.00	36.50-38.75	36.50-38.50	36.50-38.00	37.00-38.00	37.00-38.00	37.00-38.00
900-1100 lbs.	... 36.50-38.25	37.45-40.00	37.40-39.00	37.45-39.00	37.50-39.00	37.50-39.00	37.50-39.00
1100-1300 lbs.	... 37.00-38.50	37.50-40.00	37.25-39.25	37.50-39.75	37.50-39.75	37.50-39.75	37.50-39.75
1300-1500 lbs.	... 37.25-39.00	38.00-40.00	37.25-39.25	37.50-39.75	38.00-39.75	38.00-39.75	38.00-39.75

Choice:

700-900 lbs.	... 34.00-36.50	33.50-36.75	33.50-36.50	33.00-36.50	35.00-37.50	35.00-37.50	35.00-37.50
900-1100 lbs.	... 34.50-37.00	34.00-37.50	33.75-37.00	33.00-37.25	35.25-37.75	35.25-37.75	35.25-37.75
1100-1300 lbs.	... 34.50-37.00	34.25-38.00	34.00-37.25	33.25-37.50	35.50-38.00	35.50-38.00	35.50-38.00
1300-1500 lbs.	... 34.75-37.25	34.50-38.00	34.00-37.25	33.25-37.50	35.50-38.00	35.50-38.00	35.50-38.00

Good:

700-900 lbs.	... 31.25-34.50	31.50-34.00	30.50-33.50	30.50-33.00	32.00-35.25	32.00-35.25	32.00-35.25
900-1100 lbs.	... 31.50-34.50	31.75-34.25	31.25-33.75	30.75-33.75	32.25-35.75	32.25-35.75	32.25-35.75
1100-1300 lbs.	... 32.00-34.75	32.00-34.00	31.50-34.00	30.75-33.25	32.50-35.50	32.50-35.50	32.50-35.50
1300-1500 lbs.	... 32.00-34.75	32.00-34.00	31.50-34.00	30.75-33.25	32.50-35.50	32.50-35.50	32.50-35.50

Commercial:

Prime:							
600-800 lbs.	... 36.50-37.50	35.50-38.00	35.75-37.50	35.75-37.25	36.50-37.50	36.50-37.50	36.50-37.50
800-1000 lbs.	... 37.00-38.00	36.00-38.50	36.50-38.00	36.25-37.75	37.00-38.00	37.00-38.00	37.00-38.00
1000-1200 lbs.	... 37.00-38.00	34.25-38.00	34.00-37.25	33.25-37.50	35.25-38.00	35.25-38.00	35.25-38.00
1200-1400 lbs.	... 37.00-38.00	33.25-36.00	33.50-36.00	33.25-36.00	34.75-37.00	34.75-37.00	34.75-37.00

Choice:

Good:							
500-700 lbs.	... 31.00-34.00	31.00-33.25	30.00-33.00	30.25-32.00	31.50-34.50	31.50-34.50	31.50-34.50
700-900 lbs.	... 31.50-34.00	31.50-33.25	30.00-33.25	30.25-32.00	31.75-34.75	31.75-34.75	31.75-34.75
900-1100 lbs.	... 32.00-34.00	32.00-33.25	30.00-33.25	30.25-32.00	32.25-35.00	32.25-35.00	32.25-35.00
1100-1300 lbs.	... 32.00-34.00	32.00-33.25	30.00-33.25	30.25-32.00	32.50-35.25	32.50-35.25	32.50-35.25

Commercial:

Good:							
500-700 lbs.	... 26.75-29.50	26.75-30.00	26.50-29.00	26.50-29.00	26.00-29.50	26.00-29.50	26.00-29.50
700-900 lbs.	... 27.00-29.50	27.00-30.00	26.75-29.50	26.75-29.50	27.00-29.50	27.00-29.50	27.00-29.50
900-1100 lbs.	... 27.50-29.50	27.50-30.00	27.00-29.50	27.00-29.50	27.50-29.50	27.50-29.50	27.50-29.50
1100-1300 lbs.	... 27.50-29.50	27.50-30.00	27.00-29.50	27.00-29.50	27.50-29.50	27.50-29.50	27.50-29.50

Utility:

Good:							
500-700 lbs.	... 22.50-26.75	22.50-26.75	22.50-26.50	22.50-26.50	22.50-26.50	22.50-26.50	22.50-26.50
700-900 lbs.	... 23.00-27.00	23.00-27.00	22.50-27.00	22.50-27.00	23.00-27.00	23.00-27.00	23.00-27.00
900-1100 lbs.	... 23.00-27.00	23.00-27.00	22.50-27.00	22.50-27.00	23.00-27.00	23.00-27.00	23.00-27.00
1100-1300 lbs.	... 23.00-27.00	23.00-27.00	22.50-27.00	22.50-27.00	23.00-27.00	23.00-27.00	23.00-27.00

Canner & cutter:

Good:							
500-700 lbs.	... 17.00-22.50	18.00-22.25	16.50-22.25	16.00-20.50	15.00-21.50	15.00-21.50	15.00-21.50
700-900 lbs.	... 17.00-22.50	18.00-22.25	16.50-22.25	16.00-20.50	15.00-21.50	15.00-21.50	15.00-21.50
900-1100 lbs.	... 17.00-22.50	18.00-22.25	16.50-22.25	16.00-20.50	15.00-21.50	15.00-21.50	15.00-21.50
1100-1300 lbs.	... 17.00-22.50	18.00-22.25	16.50-22.25	16.00-20.50	15.00-21.50	15.00-21.50	15.00-21.50

BULLS (Yrs. Excl.):

Prime:							

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending Oct. 20:

CATTLE

Week	ended	Prev.	Cor.
Oct. 20	Week	1950	
Chicago	13,112	12,528	21,554
Kansas City	13,141	13,554	16,963
Omaha*	8,834	8,458	23,496
E. St. Louis	5,056	9,143	7,523
St. Joseph	4,965	6,025	8,535
Sioux City	12,183	11,400	10,245
Wichita†	3,375	3,558	2,987
New York &			
Jersey City	6,381	8,084	7,617
Oklahoma City	7,747	6,921	4,757
Cincinnati‡	4,586	4,726	4,353
Denver	7,112	6,902	7,701
St. Paul	9,431	9,537	14,031
Milwaukee‡	3,634	4,019	3,985
Total	102,549	105,356	133,263

*Week so

far 36,611 5,403 57,821 9,177

Week ago 26,080 1,457 59,070 8,848

Year ago 40,894 4,235 62,972 8,906

2 yrs. ago 36,871 5,670 63,996 13,522

†Including 772 cattle, 11,148 hogs and 332 sheep direct to packers.

‡Including

cattle, calves, hogs and sheep.

§Stockyards

sales for local slaughter.

||Stockyards

receipts for local slaughter, including directs.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

Cattle	Calves	Hogs	Sheep
Oct. 18	3,359	340	16,579
Oct. 19	1,519	363	10,057
Oct. 20	379	521	5,800
Oct. 21	16,701	3,339	15,298
Oct. 22	7,210	1,164	13,681
Oct. 23	9,100	400	11,500
Oct. 24	3,600	500	17,000
Oct. 25			1,500

Oct. 18 102,549 105,356 133,263

Oct. 19 1,519 1,329 669

Oct. 20 379 15 273

Oct. 21 5,002 39 1,494 91

Oct. 22 4,185 227 1,572 913

Oct. 24 3,000 500 100

Oct. 25 1,500 100 1,500 100

Week so 13,687 357 4,870 1,454

Week ago 11,382 242 4,705 542

Year ago 13,836 277 4,764 1,983

2 yrs. ago 12,689 603 2,659 3,614

OCTOBER RECEIPTS

	1951	1950
Cattle	121,087	153,261
Calves	11,130	10,524
Hogs	206,423	264,856
Sheep	44,738	43,064

OCTOBER SHIPMENTS

	1951	1950
Cattle	55,628	59,600
Hogs	23,521	23,346
Sheep	9,428	6,914

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, October 25:

Week	ended	Week	ended
Oct. 25		Oct. 18	

Packers' purch. 47,533 40,745

Shippers' purch. 6,419 6,073

Total 53,952 46,818

CANADIAN KILL

Inspected slaughter in Canada, week ended October 13:

CATTLE

Wk. Ended	Same Wk.	Last Yr.
Western Canada	9,041	10,696
Eastern Canada	11,558	9,261

Total 20,599 19,957

HOGS

Western Canada	21,372	21,933
Eastern Canada	64,421	61,831

Total 85,903 83,764

SHEEP

Western Canada	3,858	4,939
Eastern Canada	13,717	12,398

Total 17,575 17,337

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, October 25, were reported as shown in the table below:

CATTLE:

Steers, common \$31.00 only

Heifers, common 32.00 only

Cows, com'l 30.00 only

Cows, utility 27.50 only

Cows, com. & cut 19.00@23.00

Bulls, utility & com'l 20.00@30.25

VEALERS:

Gd. & ch. \$33.00@34.00

Gd. & l. pr. \$33.00@34.00

HOGS:

Gd. & ch. 190/255 \$20.75@21.50

Sows, med. & ch. 16.00@16.50

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 20, 1951, as reported to The National Provisioner:

CHICAGO

Armour, 6,975; Swift, 449; Wilson, 3,796; Agar, 9,760; Shippers, 1,377, and Others, 19,590.

Total, 13,112 cattle; 1,217 calves; 46,814 hogs; 5,119 sheep.

KANSAS CITY

Armour, 1,453; Cattle, 1,065; Hogs, 2,216

Swift, 1,646; Cattle, 1,052; Hogs, 2,214

Wilson, 902; Cattle, 1,060; Hogs, 2,278

Butchers, 5,294; Cattle, 1,298; Hogs, 2,298

Others, 2,387; Cattle, 5,405; Hogs, 1,756

Total, 10,996 cattle, 2,117; 14,730 hogs, 6,186

OMAHA

Cattle and Calves Hogs Sheep

Armour, 2,633; Cattle, 8,380; Hogs, 2,030

Cudahy, 952; Cattle, 7,810; Hogs, 1,279

Swift, 1,348; Cattle, 5,784; Hogs, 3,317

Wilson, 1,060; Cattle, 6,311; Hogs, 1,221

Cornhusker, 496; Cattle, 496

Eagle, 51; Cattle, 51

Gr. Omaha, 324; Cattle, 324

Hoffman, 86; Cattle, 86

Rothschild, 551; Cattle, 551

Roth, 1,140; Cattle, 1,140

Kingan, 536; Cattle, 536

Merchants, 67; Cattle, 67

Midwest, 70; Cattle, 70

Omaha, 111; Cattle, 111

Union, 444; Cattle, 444

Others, 10,577; Cattle, 10,577

Total, 9,860 cattle, 40,012 hogs, 7,847

E. ST. LOUIS

Cattle and Calves Hogs Sheep

Armour, 2,052; Cattle, 17,000; Hogs, 2,373

Swift, 2,558; Cattle, 13,390; Hogs, 2,598

Hutter, 436; Cattle, 5,223; Hogs, 827

Hill, 2,412; Cattle, 2,412

Krey, 6,024; Cattle, 6,024

Cladecle, 1,196; Cattle, 1,196

Selloff, 1,464; Cattle, 1,464

Total, 5,046 cattle, 30,010 hogs, 4,881

ST. JOSEPH

Cattle and Calves Hogs Sheep

Armour, 833; Cattle, 158; Hogs, 554

Swift, 2,060; Cattle, 222; Hogs, 1,814

Others, 5,213; Cattle, 371; Hogs, 590

Total, 8,136 cattle, 731 hogs, 6,669

Does not include 54 direct cattle,

4,379 hogs and 5,223 sheep.

SIOUX CITY

Cattle and Calves Hogs Sheep

Armour, 1,326; Cattle, 7; Hogs, 6,948

Cudahy, 1,153; Cattle, 7; Hogs, 7,923

Swift, 556; Cattle, 4,314; Hogs, 577

Shippers, 8,862; Cattle, 77; Hogs, 6,384

Butchers, 286; Cattle, 1; Hogs, 45

Total, 12,183 cattle, 85 hogs, 25,610

Sheep, 3,841

OKLAHOMA CITY

Cattle and Calves Hogs Sheep

Armour, 2,335; Cattle, 399; Hogs, 1,517

Wilson, 2,654; Cattle, 372; Hogs, 1,574

Butchers, 70; Cattle, 1; Hogs, 1,203

Total, 4,959 cattle, 771 hogs, 14,294

Does not include 1,201 cattle, 816

calves, 11,343 hogs and 3,338 sheep

bought direct.

WICHITA

Cattle and Calves Hogs Sheep

Cudahy, 1,230; Cattle, 426; Hogs, 4,416

Guggenheim, 419; Cattle, 419

Dunn, 25; Cattle, 25

Ostertag, 25; Cattle, 25

Dold, 77; Cattle, 77

Shower, 10; Cattle, 10

Pioneer, 8; Cattle, 8

Excel, 640; Cattle, 640

Others, 3,773; Cattle, 465; Hogs, 198

Total, 6,190 cattle, 426 hogs, 5,923

Sheep, 836

LOS ANGELES

Cattle and Calves Hogs Sheep

Armour, 174; Cattle, 174

Cudahy, 187; Cattle, 187

Swift, 212; Cattle, 212

Wilson, 12; Cattle, 12

Acme, 348; Cattle, 348

Atlan, 750; Cattle, 750

Cougherty, 49; Cattle, 49

Co., 91; Cattle, 91

Harmon, 3; Cattle, 3

Luer, 140; Cattle, 140

United, 295; Cattle, 295

Others, 3,913; Cattle, 749; Hogs, 272

Total, 5,961 cattle, 889 hogs, 2,799

DENVER

Cattle and Calves Hogs Sheep

Armour, 995; Cattle, 995

Swift, 458; Cattle, 458

Cudahy, 464; Cattle, 464

Wilson, 259; Cattle, 259

Others, 3,376; Cattle, 3,376

Total, 5,552 cattle, 420 hogs, 11,279

ST. PAUL

Cattle and Calves Hogs Sheep

Armour, 3,379; Cattle, 3,379

Bartsch, 1,007; Cattle, 1,007

Others, 4,115; Cattle, 4,115

Rifkin, 888; Cattle, 888

Superior, 1,407; Cattle, 1,407

Swift, 2,187; Cattle, 2,187

Others, 2,829; Cattle, 2,829

Total, 12,260 cattle, 7,749

Others, 4,241; Cattle, 4,241

Northside, 4,267; Cattle, 4,267

Total, 4,419 cattle, 791 hogs, 20,806

Others, 12,701; Cattle, 12,701

Total, 6,538 cattle, 4,113 hogs, 3,652 sheep, 11,703

TOTAL PACKER PURCHASES

Week ended Oct. 20, Cor. week

20,221 cattle, 113,547 hogs, 141,379 sheep

299,233 cattle, 287,038 hogs, 284,098 sheep

71,112 cattle, 88,408 hogs, 78,577 sheep

Total, 10,996 cattle, 40,012 hogs, 7,847 sheep

Total, 5,046 cattle, 30,010 hogs, 4,881 sheep

Total, 12,183 cattle, 85 hogs, 25,610 sheep

Total, 4,959 cattle, 771 hogs, 14,294 sheep

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Total, 10,99

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses

Week ending Oct. 20, 1951. 7,348
Week previous 5,809
Same week year ago 11,478

COW:

Week ending Oct. 20, 1951. 4,613
Week previous 4,326
Same week year ago 1,804

BULL:

Week ending Oct. 20, 1951. 1,407
Week previous 769
Same week year ago 805

VEAL:

Week ending Oct. 20, 1951. 17,340
Week previous 11,140
Same week year ago 14,806

LAMB:

Week ending Oct. 20, 1951. 30,978
Week previous 21,199
Same week year ago 40,054

MUTTON:

Week ending Oct. 20, 1951. 6,077
Week previous 1,896
Same week year ago 1,103

HOG AND PIG:

Week ending Oct. 20, 1951. 12,365
Week previous 8,641
Same week year ago 19,557

PORK CUTS: Pounds

Week ending Oct. 20, 1951. 1,367,960
Week previous 1,796,979
Same week year ago 1,442,830

BEEF CUTS:

Week ending Oct. 20, 1951. 37,437
Week previous 3,353
Same week year ago 109,183

VEAL AND CALF CUTS:

Week ending Oct. 20, 1951. 18,378
Week previous 10,217
Same week year ago 7,217

LAMB AND MUTTON CUTS:

Week ending Oct. 20, 1951. 6,344
Week previous 5,669
Same week year ago 5,669

BEEF CURED:

Week ending Oct. 20, 1951. 18,100
Week previous 9,162
Same week year ago 10,569

PORK CURED AND SMOKED:

Week ending Oct. 20, 1951. 539,681
Week previous 508,756
Same week year ago 563,311

LARD AND PORK FATS:

Week ending Oct. 20, 1951. 29,972
Week previous 70,613
Same week year ago 143,210

LOCAL SLAUGHTER

CATTLE:

Week ending Oct. 20, 1951. 6,381
Week previous 8,084
Same week year ago 7,617

HOGS:

Week ending Oct. 20, 1951. 52,153
Week previous 48,469
Same week year ago 45,041

SHEEP:

Week ending Oct. 20, 1951. 47,000
Week previous 44,913
Same week year ago 43,101

COUNTRY DRESSED MEATS

VEAL:

Week ending Oct. 20, 1951. 8,183
Week previous 4,647
Same week year ago 5,763

HOGS:

Week ending Oct. 20, 1951. 14
Week previous 3
Same week year ago 10

LAMB AND MUTTON:

Week ending Oct. 20, 1951. 162
Week previous 157
Same week year ago 274

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended October 20 was reported by the U. S. Department of Agriculture as follows:

NORTH ATLANTIC

New York, Newark, Jersey City 6,381
Baltimore, Philadelphia 6,718

NORTH CENTRAL

Cincinnati, Cleveland, Indianapolis 11,209
Chicago Area 15,545
St. Paul-Wis. Group¹ 18,897
St. Louis Area² 12,233

ROCKY MOUNTAIN

Sioux City 3,207
Omaha 12,270
Kansas City 10,801
Lincoln and So. Minn.³ 12,076

SOUTHEAST⁴

Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay and So. Minn. Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ¹Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Minn. ²Includes Birmingham, Dothan, Montgomery, Ala., and Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ³Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. ⁴Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁵Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

SOUTH CENTRAL WEST⁵ 20,975
ROCKY MOUNTAIN⁶ 7,543

PACIFIC⁷

Grand total 22,862
Total week ago 168,320
Total same week year ago 170,744

SOUTH EASTERN RECEIPTS 206,790
9,546 66,838 38,304 26,221

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during: September 1951—Cattle, 72.4; calves, 63.2; hogs, 74.9; sheep and lambs, 85.2.

CLASSIFIED ADVERTISING

POSITION WANTED

SAUSAGE MAKER

For south eastern coastal area or southern California location. Now in charge of midwest sausage plant making 50,000 lbs. weekly fine quality sausage and hams. 42 years old; accustomed to better than average earnings; available upon reasonable notice. W-414, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

ENGINEER

Graduate, outstanding record in plant design, construction, installation. Master mechanic, boiler, refrigeration, electrical systems, planning, records, preventative maintenance, etc. W-418, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SAUSAGE MAN: High caliber specialty salesman, now selling to the hotel, restaurant, food markets, butcher trade, etc., various items of equipment, is now looking for an exclusive connection with a reliable manufacturer, to distribute his product on the west coast. Write to Charles V. Renner, 1813 Castillo Street, Santa Barbara, California.

SAUSAGE FOREMAN: Thorough knowledge of all production, processing. Supervise labor. Long experience. Married, age 47. References furnished. W-419, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SUPERINTENDENT: 25 years' experience. Production, processing, rendering, refrigeration, maintenance, labor relations. Cost conscious and efficient. W-408, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

FOREMAN: Hog casing. First class operator. Reliable. No drinker. 20 years' experience. W-422, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

POSITION WANTED

AVAILABLE IN THE SOUTHWEST

Experienced packinghouse operator with complete knowledge of costs, yields, government regulations. W-426, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

PROVISION MANAGER: Long experience, thorough knowledge of all phases, operating, sales, costs and values. Can manage complete pork and provision operation. W-421, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

FOREMAN: Hog kill and cut. Casings and related departments. 20 years' experience. Reliable, no drinker. Excellent references. W-423, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

HELP WANTED

GENERAL FOREMAN

SAUSAGE DEPARTMENT

An independent, B.A.I. inspected house in Eastern Pennsylvania has an opening for a first class sausage foreman. Man under 45 years of age preferred. Must be thoroughly experienced in sausage manufacturing and capable of maintaining high standards of quality and quantity. Good pay. Give full details of personal data, education and experience and include recent photograph in first letter. All replies will be held in strict confidence.

W-384, THE NATIONAL PROVISIONER

15 West Huron St. Chicago 10, Ill.

RENDERING PLANT manager wanted immediately for modern two cooker plant processing approximately fifty tons a week about half dead stock. Good pay, profit sharing bonus. Consolidated Hide and Metal Co., Asheville, N. C.

EQUIPMENT FOR SALE

1—Bacon Slicer, ANCO, reconditioned with motor.

1—Bacon Slicer, Truax Buffalo with motor, reconditioned like new.

1—Randall Rolled Beef Tier, used less than month.

1—Silent Cutter Buffalo 38-B with motor—Reconditioned.

1—Silent Cutter Buffalo 60-B less motor—Rebuilt like new.

1—Randall 100% Sausage Stuffer, NEW.

1—Buffalo 5002 Sausage Stuffer, rebuilt like new.

3—Cook Kettles, 60 gal. cap'y, with covers, gas fired.

1—ANCO 2460 Stick Washer with motor, 48" stick, used.

1—Enterprise 22532 Grinder with 1 1/4 HP motor—NEW.

1—Sanders 2150 Triple Cut Grinder, 20 HP motor, reconditioned.

4—100% cap'y Sausage Stuffers, hand operated—New.

6—New Mechanical Dicing Machines with 2 HP motor, complete.

4—Cook Tanks, black iron insulated, 90 to 200 gal.

1—ANCO 4x9 Cooker and Melter, new shaft and gears, less motor.

2—Used insulated Smokehouses—42" stick, heavy gauge metal.

All above available for immediate delivery, FOB, Brooklyn, N.Y., subject to prior sale. Inquiries for prices cheerfully answered.

GEORGE LEISENHEIMER CO.

968 GRAND STREET

BROOKLYN 11, N.Y.

Manufacturers of equipment for the Meat Industries since 1926.

CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Undisplayed; set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00; additional words 15c each. Count on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER.

HELP WANTED

BROKERAGE FIRM

Old established Chicago brokerage firm has opening for man in its beef division. Applicant must be familiar with carcass beef as well as boneless beef, and possess the qualifications of personality, tact, energy and resourcefulness that this business requires. Experience in brokerage business not necessary if you possess these other basic qualifications. References and experience must be given in your reply and will be treated in strictest confidence. Our own personnel know of this ad. W-424, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED SAUSAGE MAKER

Must be thoroughly experienced in sausage and meat loaves, able to handle help and figure costs. Include recent photograph with application. Top salary for right man. Write W-425, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Foreman or a man with enough experience to qualify as a foreman, for rendering plant in the south. Good opportunity. State experience, age, salary and when available. W-426, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SUPERINTENDENT: By midwestern beef slaughterer. Must be experienced in beef slaughtering, hoof handling, and rendering plant. Write, stating age, experience and salary expected. W-427, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: ANDERSON Duo Expeller, 500 ton can press, 5x12 cooker, and 3x6 lard roll. PW-21, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT WANTED

WANTED: To rent or lease, edible rendering plant located in metropolitan New York area. Be sure giving full particulars to PW-404, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

PLANT WANTED

WANTED: To rent or lease, edible rendering plant in the south, with ample dead animal and rendering material potential. PW-417, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

EQUIPMENT FOR SALE

MEAT PACKERS — ATTENTION!

RENDERING EQUIPMENT

1—Boss 500 ton Curb Press & Pump.

1—Boss 150 ton Curb Press.

1—Mech. Mfg. Co. 5' x 16' Cooker-Melter.

STEAM JACKETED KETTLES

5—Lee 150, 250 & 400 gal. Stainless Steel.

20—75 & 80 gal. 8/8 clad.

32—20 gal. to 1200 gal. Aluminum.

4—350, 600 & 800 gal. Dopp Seamless.

4—Vertical Steel 1750 gal. closed.

4—Vertical Steel 9500 gal. closed. agit.

OTHER SELECTED ITEMS

2—Aluminum Storage tanks 2000 & 800 gal.

1—Sperry 30" P & F Aluminum Filter Press.

1—Self-Adjusting Carton Gluer-Sealer.

1—Davenport 23A Dewaterer, motor driven.

Used and rebuilt Anderson Expellers, all sizes

Send us your inquiries

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.

14-19 Park Row New York 38, N. Y.

Phone: BArclay 7-0600

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittock and Associates, Glen Riddle, Pennsylvania.

FOR SALE: Buffalo meat chopper 27", 5 H.P. A.C. motor. Excellent condition. Must sell. FS-203, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

MEAT CHOPPER and MIXER: Globe Roto-cut, 20 lb. cap., near new condition, \$2200. W. E. Weber, 480 Main St., San Francisco 5, Calif. Phone: DOUGLAS 2-5223.

FOR SALE: One expeller 1000 to 12002 capacity per hour. Perfect condition. Wm. Stappenbeck, Inc., 2268 Atlantic Ave., Rochester, N. Y.

EQUIPMENT LIQUIDATION

From The
JOHN MORRELL & COMPANY PLANT
TOPEKA, KANSAS

Sale Begins NOV. 5

We would like to bring to your attention this outstanding sale. Our four-page advertisement in the October 20th issue of The National Provisioner gave a partial listing of items that will be available.

Included in the thousands of items available in the complete selection of Hog & Beef Killing and Cutting Equipment, Sausage, Lard, Rendering, Smokehouse, Canning and General Equipment, there are such outstanding items as Anco, Hydramatic Slicers, U.S. Heavy Duty Slicer, Cryovac Package Units, Globe-Fee Lard Fillers, Peters Carton Formers and Closers, Townsend and Dohm & Nelke Skimmers, Globe Fresh Casing Systems, Globe & Randall 500 lb. Sausage Stuffers, Anco, 40 HP. Grinders, Buffalo #4A Vacuum Mixers, Boss #100 Silent Cutters, Globe Roto-Cut, Rockford Fillers, Tandem Stuffers, Anco, Drying Systems and Carrier Aid Conditioned Smokehouses, Best & Donovan Beef Splitters, Scribe & Marking Saws, Jourdan Cookers, Electric Beef Hoists, Stainless Hook Beef Trolleys, Stainless Tripe Washers, BAI Lockers, Bliss Stitchers, Electric Warehouse Trucks, Stainless M & S Meat Fillers and late style Canning Equipment, Toledo Dial and Exact Weight Scales, Stainless Conveyor Tables, over 150 Stainless Steel Top Tables and several hundred Stainless and Aluminum body Trucks and Containers, as well as many, many other quality items.

Inspection of equipment during or before sale invited.

Arrange to attend...
sale begins Nov. 5th.

For full information contact Mr. Samuel Barlant or Mr. Leonard Hantover in Topeka, telephone Topeka 4-7598 or 3-4162 or the Jayhawk Jr. Highway Hotel, Topeka.

BARLIANT & CO.

DISPLAY ROOMS and OFFICES

1401 W. Pershing Rd. (39th St.)

U. S. Yards, Chicago 9, Ill.

Cliffside 4-6900

• New, Used & Rebuilt Equipment
• Liquidators and Appraisers

HYGRADE
in name...
high grade in fact!

...also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
and Canned Meats

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

LARD FLAKES

IMPROVE YOUR LARD

• We are shippers of carload and L.C.L. quantities of Hydrogenated **LARD FLAKES**.

Samples will be sent on request.

Our laboratory facilities are available free of charge for assistance in determining the quantities of Lard Flakes to be used and methods of operation.

THE E. KAHN'S SONS CO.
CINCINNATI 25, OHIO • Phone: Kirby 4000



BLACK HAWK

PORK • BEEF • VEAL • LAMB • SMOKED MEATS
DRY SAUSAGE • VACUUM COOKED MEATS • LARD

THE RATH PACKING CO., WATERLOO, IOWA

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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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7, 1951

ANCO TRUCKS

for the Meat Industry

CATALOG NO. 52

WRITE FOR BROCHURE CATALOG NO. 52

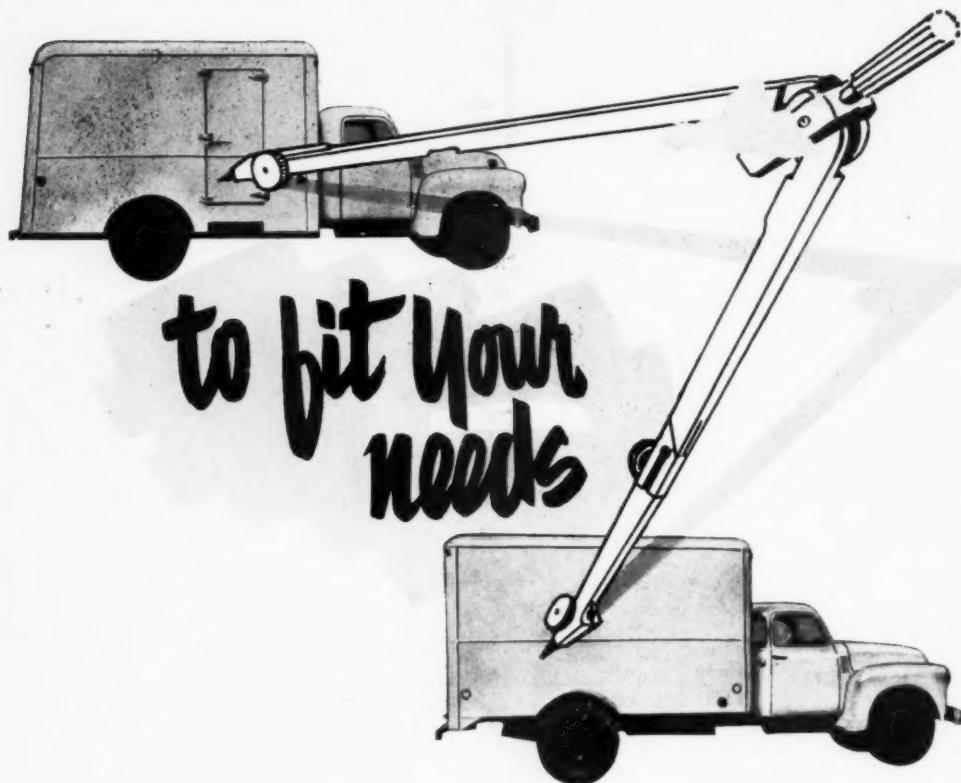
PACKINGHOUSE

TRUCKS

Nearly 50 years designing and manufacturing equipment for the Meat Industry assures you of efficient and long-wearing MEAT HANDLING TRUCKS.

Bodies of stainless or heavily galvanized steel —
Reinforced in all vulnerable parts —
Running gear insures easy operation —
Wheels with roller bearings and grease resisting tires save energy and floors —
All feature Sanitation, Durability, Balance and Ease of Operation —

THE ALLBRIGHT-NELL CO.
5323 S. WESTERN AVE., CHICAGO 9, ILLINOIS



No single refrigerator body will fit all needs. Hackney recognizes this, so builds several types of bodies to better fit YOUR needs. Basically they are all stout, long-lasting bodies. They're built on strong, all-steel, well-braced frames and underbodies. Sound insulation and practical refrigeration assure safe delivery of cargo. Scientific testing guarantees successful operation of YOUR body when you place it in service. Join Hackney's ever increasing list of satisfied users. Ask for complete information on bodies built to fit YOUR needs.

**Hackney Bros. Body Co.
Wilson, N. C. Phone 2141**



